THE EXPERIENCED

ENGLISH HOUSEKEE

For the Use and Ease of

LADIES, HOUSEKEEPERS, COOKS,

Written purely from PRACTICE;

DEDICATED TO THE

Hon. Lady ELIZABETH WARBUR

Whom the Author lately ſerved as Houſeke

Conſiſting of ſeveral Hundred ORIGINAL RECEIPTS, *m which never appeared in Print.*

PART I. Lemon-Pickle, Browning for all Sorts of made Diſhes; Soups, Fiſh, plain Meat, Game, made Diſhes, both hot and cold, Pies, Puddings, &c.

PART. II. All Kinds of Confectionary, particularly the Gold and Silver Web for covering of ſweetmeats, and a Deſert of Spun Sugar; with Directions to ſet out a Table in the moſt elegant Manner, and in the modern Taſte, Floating Iſlands, Fiſh Ponds, Tranſparent Puddings, Triſles, Whips, &c.

PART III. Pickling, Potting, and Collaring; Wines, Vinegars, Catchups, Diſtilling; with two moſt valuable Receipts, one for refining Malt Liquors, the other for curing Acid Wines; and a correct Liſt of every Thing in Seaſon for every Month in the Year.

By ELIZABETH RAFFALD.

A NEW EDITION.

In which are inſerted ſome celebrated Receipts by other modern Authors.

LONDON:

PUBLISHED FOR THE BOOKSELLERS; AND PRINTED AND SOLD BY H. AND G. MOZLEY, MARKET-PLACE, GAINSBROUGH.

1800.

1608/5800.

TO THE HONOURABLE

LADY ELIZABETH WARBURTON.

PERMIT me, honoured Madam, to lay before you a work, for which I am ambitious of obtaining your Ladyſhip's approbation, as much as to oblige a great number of my friends, who are well acquainted with the practice I have had in the Art of Cookery ever ſince I left your Ladyſhip's family, and have often ſolicited me to publiſh for the inſtruction of their houſekeepers.

As I flatter myſelf I had the happineſs of giving ſatisfaction, during my ſervice, Madam, in your family, it would be a ſtill greater encouragement, ſhould my endeavours for the ſervice of the ſex be honoured with the favourable opinion of ſo good a judge of propriety and elegance as your Ladyſhip.

I am not vain enough to propoſe adding any thing to the Experienced Houſekeeper, but hope theſe receipts (written purely from practice) may be of uſe to young perſons who are willing to improve themſelves.

rely on your Ladyſhip's candour, and whatever Ladies favour this Book with reading it, to excuſe the plainneſs of the ſtyle; as, in compliance with the deſire of my friends, I have ſtudied to expreſs myſelf ſo as to be underſtood by the meaneſt capacity, and think myſelf happy in being allowed the honour of ſubſcribing,

Your Ladyſhip's

Moſt dutiful

Moſt obedient

And moſt humble Servant,

Elizabeth Raffald.

Preface to the firſt Edition.

WHEN I reflect upon the number of books already in print upon this ſubject, and with what contempt [illegible] are read, I cannot but be apprehenſive that this may meet the ſame fate with ſome, who will cenſure before they either ſee it or try its value.

Therefore the only favour I have to beg of the public is, not to cenſure my work before they have made trial of ſome one receipt, which I am perſuaded, if carefully followed, will anſwer their expectations; as I can faithfully aſſure my friends, that they are truly written from my own experience, and not borrowed from any other author, nor gloſſed over with hard names, or words of high ſtyle, but written in my own plain language, and every ſheet carefully peruſed as it came from the preſs, having an opportunity of having it printed by a neighbour, whom I can rely on doing it the ſtricteſt juſtice, without the leaſt alteration.

The whole work being now compleated to my wiſhes, I think it my duty to render my moſt ſincere and grateful thanks to my moſt noble and worthy friends, who have already ſhewn their good opinion of my endeavours to ſerve my ſex, by raiſing me ſo large a ſubſcription, which far exceeds my expectations.—I have not only been honoured by having above eight hundred of their names inſerted in my ſubſcription, but alſo have had all their intereſt in this laborious undertaking, which I have at laſt arrived to the happineſs of compleating, though at the expence of my health, by being too ſtudious, and giving too cloſe application.

The only anxious wiſh I have left is, that my worthy ſubſcribers may find it uſeful in their families, and be an inſtructor to the young and ignorant, as it has been my chiefeſt care to write in as plain a ſtyle as poſſible, ſo as to be underſtood by the weakeſt capacity.

I am not afraid of being called extravagant, if my reader does not think that I have erred on the frugal hand.

I have made it my ſtudy to pleaſe both the eye and the palate, without uſing pernicious things for the ſake of beauty.

And though I have given ſome of my diſhes French names, as they are only known by thoſe names, yet they will not be found very expenſive, nor added compoſitions, but as plain as the nature of the diſh will admit of.

The receipts for the confectionary are ſuch as I daily ſee in my own ſhop, which any lady may examine at pleaſure, as I ſtill continue my beſt endeavours to give ſatisfaction to all who are pleaſed to favour me with their cuſtom.

It may be neceſſary to inform my readers that I have ſpent fifteen years in great and worthy families, in the capacity of a Houſekeeper, and had an opportunity of travelling with them; but finding the common ſervants generally ſo ignorant in dreſſing meat, and a good cook ſo hard to be met with, put me upon ſtudying the art of Cookery more than perhaps I otherwiſe ſhould have done; always endeavouring to join œconomy with neatneſs and elegance, being ſenſible what valuable qualifications theſe are in a houſekeeper or cook; for of what uſe is their ſkill, if they put their maſter or lady to an immoderate expence in dreſſing a dinner for a ſmall company, when at the ſame time a prudent manager would

have dreſſed twice the number of diſhes for a much greater company, at half the coſt.

I have given no directions of cullis, as I have found by experience that lemon pickle and browning anſwers both for beauty and taſte (at a trifling expence) better than cullis, which is extravagant; for had I known the eaſe and value of thoſe two receipts when I firſt took upon me the part and duty of a houſekeeper, it would have ſaved me a great deal of trouble in making gravy, and thoſe I ſerved, a deal of expence.

The number of receipts in this book are not ſo numerous as in ſome others, but they are what will be found uſeful and ſufficient for any gentleman's family—neither have I meddled with phyſical receipts, leaving them to the phyſician's ſuperior judgment, whoſe proper province they are.

Deſcription of the PLATE.

The Plate is the deſign of three ſtove-fires for the kitchen, that will burn coals or embers inſtead of charcoal, (which I always found expenſive, as well as pernicious to the cooks) and will carry off the ſmoke of the coals and ſteam, and ſmell of the pots and ſtew-pans; the coals are burnt in caſt-iron pots, flat at the bottom, with bars.

AA, Fronts of the ſtove.

BB, Top of the ſtove, which is covered all over with caſt iron.

CC, Stove-pots in which the fire is made.

D, The form of the pot, with two vents caſt in them, ſix inches deep at the top, and three wide, as expreſſed at HH in the pot, and to let the ſmoke through at H's in the flues.

EE, Carried from the fire through the back-wall to the kitchen chimney, as expreſſed in the lower plan.

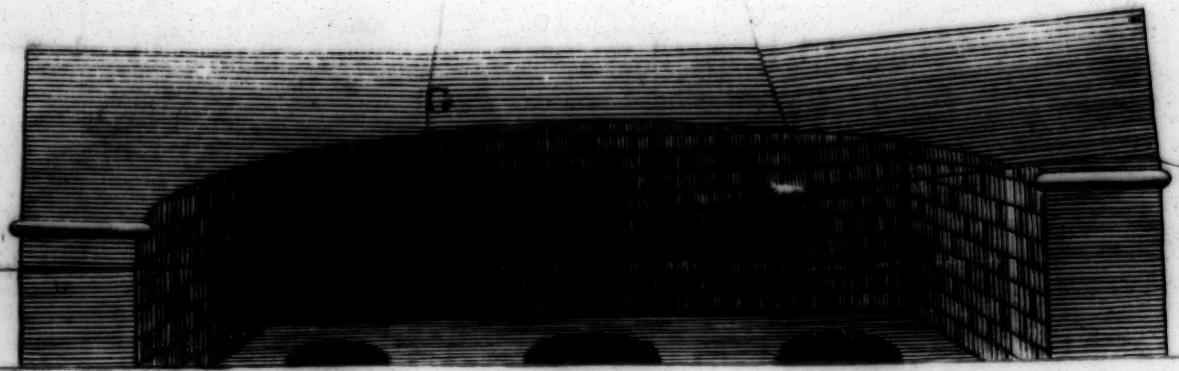
FF, Back Wall.

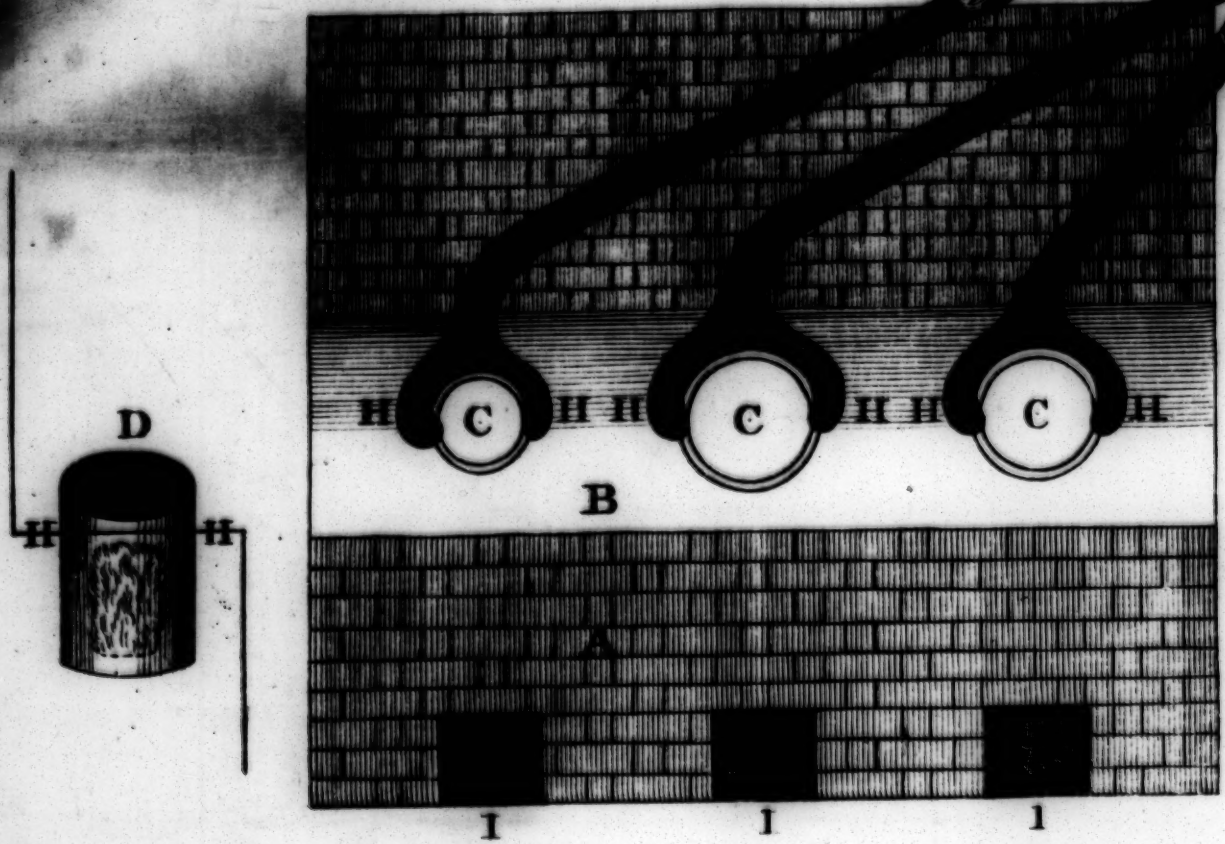
G, The chimney-breaſt, betwixt which and the back wall the ſteam riſes and goes off into the kitchen-chimney by a vent made into it.

HH, Vents in the pot.

II, Draughts for the fires, and to receive the aſhes.

The ſcale will give the dimenſions.

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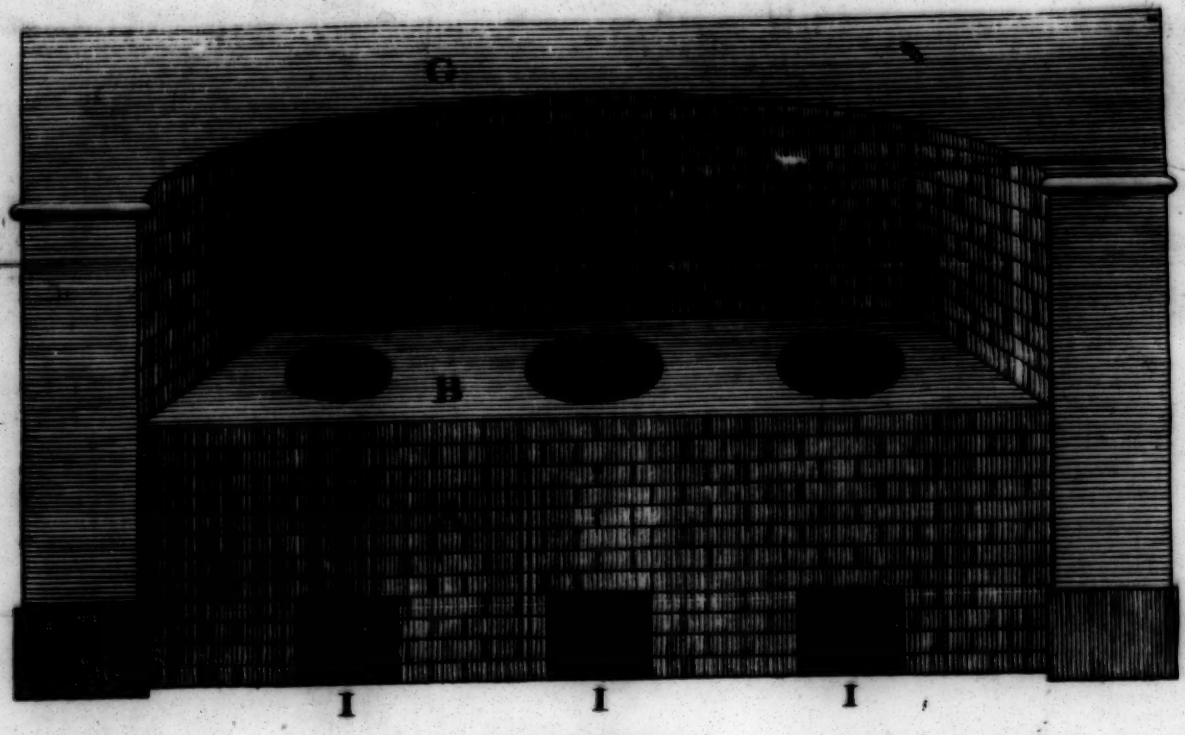


A Scale of 8 Feet.

1 2 3 4 5 6 7 8

THE EXPERIENCED ENGLISH HOUSEKEEPER.

CHAP. I.

Obſervations on SOUPS.

WHEN you make any kind of ſoups, particularly portable, vermicelli, or brown-gravy ſoup, or any other that has roots or herbs in, always obſerve to lay your meat in the bottom of your pan, with a good lump of butter; cut the herbs and roots ſmall, lay them over your meat, cover it cloſe, ſet it over a very ſlow fire, it will draw all the virtue out of the roots or herbs, and turn it to a good gravy, and give the ſoup a very different flavour, from putting water in at the firſt: when your gravy is almoſt dried up, fill your pan with water, when it begins to boil take off the fat, and follow the Directions of your receipt for what ſort of ſoup you are making: when you make old peas-ſoup take ſoft water; for green peas hard is the beſt, it keeps the peas a better colour: when you make any white ſoup don't put in cream till you take it off the fire; always diſh up your Soups the laſt thing; if it be a

gravy ſoup it will ſkim over if you let it ſtand; if it be a peas ſoup it often ſettles, and the top looks thin.

To make PORTABLE SOUP *for Travellers.*

TAKE three large legs of veal and one of beef, the lean part of half a ham, cut them in pieces, put a quarter of a pound of butter at the bottom of a large cauldron, then lay in the meat and bones, with four ounces of anchovies, two ounces of mace, cut off the green leaves of five or ſix heads of celery, waſh the heads quite clean, cut them ſmall, put them in with three large carrots cut thin, cover the cauldron cloſe, and ſet it over a moderate fire; when you find the gravy begins to draw, keep taking it up till you have got it all out, then put water in to cover the meat, ſet it on the fire again, and let it boil ſlowly for four hours, then ſtrain it thro' a hair ſieve into a clean pan, and let it boil three parts away, then ſtrain the gravy that you drew from the meat into the pan, let it boil gently, (and keep ſcumming the fat off very clean as it riſes) till it looks like thick glue; you muſt take great care when it is near enough that it do not burn; put in Chyan pepper to your taſte, then pour it on flat earthern diſhes, a quarter of an inch thick, and let it ſtand till the next day, and cut it out with round tins a little larger than a crown piece; lay the cakes on diſhes, and ſet them in the Sun to dry; this ſoup will anſwer beſt to be made in froſty weather; when the cakes are dry, put them in a tin box, with writing-paper betwixt every cake, and keep them in a dry place. This is a very uſeful ſoup to be kept in gentlemen's families, for, by pouring a pint of boiling water on one cake, and a little ſalt, it will make a good baſon of broth. A little boiling water poured on it, will make gravy for a turkey

or a fowl; the longer it is kept the better.——N. B. Be careful to keep turning the cakes as they dry.

To make a TRANSPARENT SOUP.

TAKE a leg of veal, and cut off all the meat as thin as you can; when you have cut off all the meat clean from the bone, break the bone in ſmall pieces, put the meat in a large jug, and the bones at top, with a bunch of ſweet herbs, a quarter of an ounce of mace, half a pound of Jordan almonds, blanched, and beat fine, pour on it four quarts of boiling water, let it ſtand all night by the fire covered cloſe, the next day put it into a well tinned ſauce-pan, and let it boil ſlowly till it is reduced to two quarts; be ſure you take the ſcum and fat off as it riſes, all the time it is boiling; ſtrain it into a punch-bowl, let it ſettle for two hours, pour it into a clean ſauce-pan, clear from the ſediments, if any at the bottom; have ready three ounces of rice boiled in water; if you like vermicelli better, boil two ounces; when enough, put it in, and ſerve it up.

To make a HARE SOUP.

CUT a large old hare in ſmall pieces, and put it in a mug, with three blades of mace, a little ſalt, two large onions, one red herring, ſix morels, half a pint of red wine, three quarts of water, bake it in a quick oven three hours, then ſtrain it into a toſſing-pan, have ready boiled three ounces of French barley, or ſago, in water; ſcald the liver of the hare in boiling water two minutes; rub it through a hare-ſieve, with the back of a wooden ſpoon, put it into the ſoup with the barley or ſago, and a quarter of a pound of butter, ſet it over the fire, keep ſtirring it, but do not let it boil: if you do not like liver, put in

criſped bread ſteeped in red wine. This is a rich ſoup, and proper for a large entertainment; and where two ſoups are required, almond or onion ſoup for the top, and the hare ſoup for the bottom.

To make a rich VERMICELLI SOUP.

INTO a large toſſing-pan put four ounces of butter, cut a knuckle of veal and a ſcrag of mutton into ſmall pieces, about the ſize of walnuts; ſlice in the meat of a ſhank of ham, with three or four blades of mace, two or three carrots, two parſnips, two large onions, with a clove ſtuck in at each end, cut in four or five heads of celery waſhed clean, a bunch of ſweet herbs, eight or ten morels, and an anchovy, cover the pan cloſe up, and ſet it over a ſlow fire, without any water, till the gravy is drawn out of the meat, then pour the gravy out into a pot or baſon, let the meat brown in the ſame pan, and take care it does not burn, then pour in four quarts of water, let it boil gently till it is waſted to three pints, then ſtrain it, and put the other gravy to it, ſet it on the fire, add to it two ounces of vermicelli, cut the niceſt part of a head of celery, Chyan pepper and ſalt to your taſte, and let it boil for four minutes; if not a good colour, put in a little browning, lay a ſmall French roll in the ſoup-diſh, pour in the ſoup upon it, and lay ſome of the vermicelli over it.

To make an OX-CHEEK SOUP.

FIRST break the bones of an ox-cheek, and waſh it in many waters, then lay it in warm water, throw in a little ſalt to fetch out the ſlime, waſh it out very well, then take a large ſtew pan, put two ounces of butter at the

bottom of the pan, and lay the fleſh ſide of the cheek down, add to it half a pound of ſhank of ham cut in ſlices, and four heads of celery, pull off the leaves waſh the heads clean, and cut them in with three large onions, two carrots and one parſnip ſliced, a few beets cut ſmall, and three blades of mace, ſet it over a moderate fire a quarter of an hour; this draws the virtue from the roots, which gives a pleaſant ſtrength to the gravy.

I have made a good gravy by this method with roots and butter, only adding a little browning, to give it a pretty colour: when the head has ſimmered a quarter of an hour, put to it ſix quarts of water, and let it ſtew till it is reduced to two quarts; if you would have it eat like ſoup, ſtrain and take out the meat and other ingredients, and put in the white part of a head of celery cut in ſmall pieces, with a little browning, to make it a fine colour, take two ounces of vermicelli, give it a ſcald in the ſoup and put the top of a French roll in the middle of a tureen, and ſerve it up.

If you would have it eat like ſtew, take up the face as whole as poſſible, and have ready cut in ſquare pieces a boiled turnip and carrot, a ſlice of bread toaſted, and cut in ſmall dices, put in a little Chyan pepper, and ſtrain the ſoup through a hair ſieve upon the meat, carrot, turnip, and bread to ſerve it up.

To make ALMOND SOUP.

TAKE a neck of veal and the ſcrag end of a neck of mutton, chop them in ſmall pieces, put them in a large toſſing-pan, cut in a turnip, with a blade or two of mace, and five quarts of water, ſet it over the fire, and let it boil gently till it is reduced to two quarts, ſtrain it through

a hair-ſieve into a clear pot, then put in ſix ounces of almonds blanched and beat fine, half a pint of thick cream, and Chyan pepper to your taſte, have ready three ſmall French rolls, made for that purpoſe, the ſize of a ſmall tea-cup; if they are larger they will not look well, and drink up too much of the ſoup; blanch a few Jordan almonds, and cut them length-ways, ſtick them round the edge of the rolls, ſlantways, then ſtick them all over the top of the rolls, and put then in the tureen; when diſhed up, pour the ſoup upon the rolls; theſe rolls look like a hedge-hog: ſome French cooks give this ſoup the name of Hedge-hog Soup.

To make SOUP *a-la-Reine.*

TAKE a knuckle of veal and three or four pounds of lean beef, put to it ſix quarts of water, with a little ſalt, when it boils ſcum it well; then put in ſix large onions, two large carrots, a head or two of celery, a parſnip, one leek, and a little thyme, boil them all together till the meat is boiled quite down, then ſtrain it through a hair ſieve, and let it ſtand about half an hour, then ſcum it well, and clear it off gently from the ſettlings into a clear pan; boil half a pint of cream, and pour it on the crumbs of a halfpenny loaf, and let it ſoak well; take half a pound of almonds, blanch and beat them as fine as poſſible, putting in now and then a little cream, to prevent them from oiling; then take the yoke of ſix hard eggs, and the roll that is ſoaked in the cream, and beat them all together quite fine; then make your broth hot, and pour it to your almonds, ſtrain it through a fine hair-ſieve, rubbing it with a ſpoon till all the goodneſs is gone through into a ſtew pan, and add more

cream to make it white; ſet it over the fire, keep ſtirring it till it boils, ſcum off the froth as it riſes, ſoak the tops of two French rolls in melted butter in a ſtew pan till they are criſp, but not brown, then take them out of the butter, and lay them on a plate before the fire; and a quarter of an hour before you ſend it to the table, take a little of the ſoup hot, and put it to the roll in the bottom of the tureen, put your ſoup on the fire, keep ſtirring it till ready to boil, then pour it into your tureen, and ſerve it up hot; be ſure you take all the fat off the broth before you put it to the almonds, or it will ſpoil it; and take care it does not curdle.

To make ONION SOUP.

BOIL eight or ten large Spaniſh onions in milk and water, change it three times, when they are quite ſoft, rub them through a hair-ſieve, cut an old cock in pieces, and boil it for gravy, with one blade of mace, ſtrain it, and pour it upon the pulp of the onions, boil it gently with the crumb of an old penny loaf, grated into half a pint of cream; add Chyan pepper and ſalt to your taſte; a few heads of aſparagus or ſtewed ſpinage, both make it eat well and look very pretty: grate a cruſt of brown bread round the edge of the diſh.

To make WHITE ONION SOUP:

TAKE thirty large onions, boil them in five quarts of water, with a knuckle of veal, a blade or two of mace, and a little whole pepper; when your onions are quite ſoft take them up, and rub them through a hair-ſieve, and work half a pound of butter with flour in them;

when the meat is boiled ſo as to leave the bone, ſtrain the liquor to the onions, boil it gently for half an hour, ſerve it up with a coffee-cup full of cream, and a little ſalt; be ſure you ſtir it when you put in the flour and butter, for fear of its burning.

To make BROWN ONION SOUP.

SKIN and cut round ways in ſlices ſix large Spaniſh onions, fry them in butter till they are a nice brown, and very tender, then take them out, and lay them on a hair-ſieve, to drain out the butter; when drained, put them in a pot, with five quarts of boiling water, boil them one hour and ſtir them often; then add pepper and ſalt to your taſte, rub the crumbs of a penny loaf through a cullender, put it to the ſoup, ſtir it well, to keep it from being in lumps, and boil it two hours more; ten minutes before you ſend it up beat the yolks of two eggs, with two ſpoonfuls of vinegar, and a little of the ſoup, pour it in by degrees, and keep ſtirring it all the time one way, put in a few cloves if you chooſe it.—N. B. It is a fine ſoup, and will keep three or four days.

To make GREEN-PEAS SOUP.

SHELL a peck of peas, and boil them in ſpring water till they are ſoft, then work them through a hair-ſieve, take the water that your peas were boiled in, and put in a knuckle of veal, three ſlices of ham, and cut two carrots, a turnip, and a few beet leaves ſhred ſmall, add a little more water to the meat, ſet it over the fire, and let it boil one hour and a half; then ſtrain the gravy

into a bowl, and mix it with the pulp, and put in a little juice of ſpinage, which muſt be beat and ſqueezed through a cloth, put in as much as will make it look a pretty colour, then give it a gentle boil, which will take off the taſte of the ſpinage, ſlice in the whiteſt part of a head of celery, put in a lump of ſugar the ſize of a walnut, take a ſlice of bread, and cut it in little ſquare pieces, cut a little bacon the ſame way, fry them a light brown in freſh butter, cut a large cabbage lettuce in ſlices, fry it after the other, put it in the tureen with the fried bread and bacon; have ready boiled, as for eating, a pint of young peas, and put them in the ſoup, with a little chopped mint if you like it, and pour it into your tureen.

To make a COMMON PEAS SOUP.

To one quart of ſplit peas put four quarts of ſoft water, a little lean bacon, or roaſt beef bones, waſh one head of celery, cut it and put it in with a turnip, boil it till reduced to two quarts, then work it through a cullender, with a wooden-ſpoon, mix a little flour and water, and boil it well in the ſoup, and ſlice in another head of celery, Chyan pepper and ſalt to your taſte; cut a ſlice of bread in ſmall dice, fry them a light brown, and put them in your diſh, then pour the ſoup upon it.

To make a PEAS SOUP *for Lent.*

PUT three pints of blue boiling peas into five quarts of ſoft cold water, three anchovies, three red herrings, and two large onions, ſtick in a clove at each end, a carrot and a parſnip ſliced in, with a bunch of ſweet

herbs; boil them all together till the ſoup is thick, ſtrain it through a cullender, then ſlice in the white part of a head of celery, a good lump of butter, a little pepper and ſalt, a ſlice of bread toaſted and buttered well, and cut in little diamonds, put it into a diſh, and pour the ſoup upon it; and a little dried mint, if you chooſe it.

GRAVY SOUP *thickened with* YELLOW PEAS.

PUT a ſhin of beef to ſix quarts of water, with a pint of peas and ſix onions, ſet them over the fire and let them boil gently till all the juice be out of the meat, then ſtrain it through a ſieve, add to the ſtrained liquor one quart of ſtrong gravy to make it brown, put in pepper and ſalt to your taſte, then put in a little celery and beet leaves, and boil it till they are tender.

To make a WHITE PEAS SOUP.

To four or five pounds of lean beef and ſix quarts of water put in a little ſalt, when it boils ſcum it, and put in two carrots, three whole onions, a little thyme, and two heads of celery, with three quarts of old green peas, boil them till the meat is quite tender, then ſtrain it through a hair-ſieve, and rub the pulp of the peas through the ſieve, ſplit the blanched part of three cos lettuces into four quarters, and cut them about one inch long, with a little mint cut ſmall; then put half a pound of butter in a ſtew pan that will hold your ſoup, and put the lettuce and mint into the butter, with a leek ſliced very thin, and a pint of green peas; ſtew them a quarter of an hour, and keep ſhaking them often about, then put

in a little of the ſoup, and ſtew them a quarter of an hour longer; then put in your ſoup, and as much thick cream as will make it white, keep ſtirring it till it boils, fry a French roll in butter a little criſp, put it in the bottom of the tureen, and pour your ſoup over it.

To make GREEN PEAS SOUP *without* MEAT.

In ſhelling your peas ſeparate the old ones from the young, and boil the old ones ſoft enough to ſtrain through a cullender, then put the liquor and what you ſtrained through to the young peas, which muſt be whole; add ſome whole pepper, mint, a large onion ſhred ſmall, put them in a large ſauce-pan, with near a pound of butter; as they boil up ſhake in ſome flour, then put in a French roll, fried in butter to the ſoup; you muſt ſeaſon it to your taſte with ſalt and herbs; when you have done ſo, add the young peas to it, which muſt be half boiled firſt; you may leave out the flour if you do not like it, and inſtead of it put in a little ſpinage and cabbage-lettuce, cut ſmall, which muſt be firſt fried in butter, and well mixed with the broth.

To make an excellent WHITE SOUP.

To ſix quarts of water put in a knuckle of veal, a large fowl, and a pound of lean bacon, and half a pound of rice, with two anchovies, a few pepper-corns, two or three onions, a bundle of ſweet herbs, three or four heads of celery in ſlices, ſtew all together till your ſoup is as ſtrong as you chooſe it then ſtrain it through a hair-ſieve into a clean earthen-pot, let it ſtand all night, then take off the ſcum, and pour it clear off into

a toſſing pan, put in half a pound of Jordan almonds beat fine, boil it a little, and run it through a lawn ſieve, then put in a pint of cream and the yolk of an egg.——Make it hot and ſend it to table.

To make WHITE SOUP *a ſecond way.*

BOIL a knuckle of veal and a fowl, with a little mace, two onions, a little pepper and ſalt, to a ſtrong jelly, then ſtrain it, and ſcum off all the fat; have ready the yolks of ſix eggs well beat, put them in, and keep ſtirring it or it will curdle, put it in your diſh with boiled chickens and toaſted bread cut in pieces; if you do not like the eggs, you may put in a large handful of vermicelli half an hour before you take it off the fire.

To make CRAW-FISH SOUP.

BOIL half a hundred of freſh craw-fiſh, pick out all the meat, which you muſt ſave, take a freſh lobſter, and pick out all the meat, which you muſt likewiſe ſave; pound the ſhells of the craw-fiſh and lobſter fine in a marble mortar, and boil them in four quarts of water, with four pounds of mutton, a pint of green ſplit peas nicely picked and waſhed, a large turnip, carrot, onion, mace, cloves, anchovy, a little thyme, pepper, and ſalt. Stew them on a ſlow fire till all the goodneſs is out of the mutton and ſhells, then ſtrain it through a ſieve, and put in the tails of your craw-fiſh and the lobſter meat, but in very ſmall pieces, with the red coral of the lobſter, if it has any; boil it half an hour, and juſt before you ſerve it up add a little butter melted thick and

ſmooth, ſtir it round ſeveral times when you put it in, ſend it up very hot, but do not put too much ſpice in it.

N. B. Pick out all the bags and the woolly part of your craw-fiſh before you pound them.

To make PARTRIDGE SOUP.

TAKE off the ſkins of two old partridges, cut them into ſmall pieces, with three ſlices of ham, two or three onions ſliced, and ſome celery, fry them in butter till they are as brown as they can be made without burning, then put them into three quarts of water with a few pepper corns, boil it ſlowly till a little more than a pint is conſumed, then ſtrain it, put in ſome ſtewed celery and fried bread.

CHAP. II.

Obſervations on DRESSING FISH.

WHEN you fry any kind of fiſh, waſh them clean, dry them well with a cloth, and duſt them with flour, or rub them with egg and bread crumbs; be ſure your dripping, hog's lard, or beef-ſuet, is boiling before you put in your fiſh, they will fry hard and clear, butter is apt to burn them black, and make them ſoft; when you have fried your fiſh, always lay them in a diſh or hair-ſieve to drain, before you diſh them up; boiled fiſh ſhould always be waſhed, and rubbed carefully with a little vinegar, before they are put into the water;

boil all kinds of fiſh very ſlowly, and when they will leave the bone they are enough; when you take them up, ſet your fiſh-plate over a pan of hot water to drain, and cover it with a cloth or cloſe cover, to prevent it from turning their colour; ſet your fiſh-plate in the inſide of your diſh, and ſend it up, and when you fry parſley be ſure you pick it nicely, waſh it well, then dip it in cold water, and throw it into a pan of boiling fat, take it out immediately, it will be very criſp, and a fine green.

To dreſs a TURTLE *of a hundred weight.*

CUT off the head, take care of the blood, and take off all the fins, lay them in ſalt and water, cut off the bottom ſhell, then cut off the meat that grows to it (which is the *callipee* or fowl) take out the hearts, livers and lights, and put them by themſelves, take out the bones and the fleſh out of the back ſhell (which is the *callipaſh*) cut the fleſhy part into pieces, about two inches ſquare, but leave the fat part, which looks like green (it is called the *monſieur*) rub it firſt with ſalt, and waſh it in ſeveral waters to make it come clean, then put in the pieces that you took out, with three bottles of Madeira wine, and four quarts of ſtrong veal gravy, a lemon cut in ſlices, a bundle of ſweet herbs, a tea-ſpoonful of Chyan, ſix anchovies waſhed and picked clean, a quarter of a pound of beaten mace, a tea-ſpoonful of muſhroom powder, and half a pint of eſſence of ham, if you have it, lay over it a coarſe paſte, ſet it in the oven for three hours; when it comes out take off the lid and ſcum off the fat, and brown it with a ſalamander.—*This is the bottom diſh.*

Then blanch the fins, cut them off at the firſt joint,

fry the firſt pinions a fine brown, and put them into a toſſing-pan, with two quarts of ſtrong brown gravy, a glaſs of red wine, and the blood of the turtle, a large ſpoonful of lemon pickle, the ſame of browning, two ſpoonfuls of muſhroom catchup, Chyan and ſalt, an onion ſtuck with cloves, and a bunch of ſweet herbs; a little before it is enough put in an ounce of morels, the ſame of truffles, ſtew them gently over a ſlow fire for two hours: when they are tender put them into another toſſing-pan, thicken your gravy with flour and butter, and ſtrain it upon them, give them a boil, and ſerve them up.—*This is a corner diſh.*

Then take the thick or large part of the fins, blanch them in warm water, and put them in a toſſing-pan, with three quarts of ſtrong veal gravy, a pint of Madeira wine, half a tea-ſpoonful of Chyan, a little ſalt, half a lemon, a little beaten mace, a tea-ſpoonful of muſhroom powder, and a bunch of ſweet herbs; let them ſtew till quite tender, they will take two hours at leaſt, then take them up into another toſſing-pan, ſtrain your gravy, and make it pretty thick with flour and butter, then put in a few boiled force-meat balls, which muſt be made of the veally part of your turtle, left out for that purpoſe; one pint of freſh muſhrooms, if you cannot get them, pickled ones will do, and eight artichoke bottoms boiled tender, and cut in quarters; ſhake them over the fire five or ſix minutes, then put in half a pint of thick cream, with the yolks of ſix eggs beaten exceedingly well, ſhake it over the fire again till it looks thick and white, but do not let it boil; diſh up your fins with the balls, muſhrooms, and artichoke-bottoms over and round them.—*This is the top-diſh.*

Then take the chicken part and cut it like Scotch-collops, fry them a light brown, then put in a quart of veal gravy, ſtew them gently a little more than half an hour, and put to it the yolks of four eggs boiled hard, a few morels, a ſcore of oyſters; thicken your gravy; it muſt be neither white nor brown, but a pretty gravy colour; fry ſome oyſter patties, and lay round it.——*This is a corner diſh to anſwer the ſmall fins.*

Then take the guts, (which is reckoned the beſt part of the turtle) rip them open, ſcrape and waſh them exceeding well, rub them well with ſalt, waſh them through many waters, and cut them in pieces two inches long; then ſcald the maw or paunch, take off the ſkin, ſcrape it well, cut it into pieces about half an inch broad, and two inches long; put ſome of the fiſhy part of your turtle in it, ſet it over a ſlow charcoal fire, with two quarts of veal gravy, a pint of Madeira wine, a little muſhroom catchup, a few ſhalots, a little Chyan, half a lemon, and ſtew them gently four hours, till your gravy is almoſt conſumed, then thicken it with flour, mixed with a little veal gravy, put in half an ounce of morels, a few force-meat balls, made as for the fins; diſh it up, and brown it with a ſalamander, or in the oven.——*This is a corner-diſh.*

Then take the head, ſkin it and cut it in two pieces, put it into a ſtew-pot, with all the bones, hearts, and lights, to a gallon of water, or veal broth, three or four blades of mace, one ſhalot, a ſlice of beef beaten to pieces, and a bunch of ſweet herbs; ſet them in a very hot oven, and let it ſtand an hour at leaſt; when it comes out, ſtrain it into a tureen for the middle of the table.

Then take the hearts and lights, chop them very fine, put them into a ſtew-pan, with a pint of good gravy, thicken it, and ſerve it up; lay the head in the middle, fry the liver, lay it round the head upon the lights, garniſh with whole ſlices of lemon.———*This is the fourth corner-diſh.*

N. B. The firſt courſe ſhall be of turtle only, when it is dreſſed in this manner; but when it is with other victuals it ſhould be in three different diſhes; but this way I have often dreſſed them, and have given great ſatisfaction. Obſerve to kill your turtle the night before you want it, or very early next morning, that you may have all your diſhes going on at a time. Gravy for a turtle a hundred weight will take two legs of veal and two ſhanks of beef.

To dreſs a TURTLE *about thirty pounds weight.*

When you kill the turtle, which muſt be done the night before, cut off the head, and let it bleed two or three hours; then cut off the fins, and the callipee from the callipaſh; take care you do not burſt the gall, throw all the inwards into cold water, the guts and tripe keep by themſelves, and ſlit them open with a penknife, and waſh them very clean in ſcalding water, and ſcrape off all the inward ſkin; as you do them throw them into cold water, waſh them out of that, and put them into freſh water, and let them lie all night, ſcalding the fins and edges of the callipaſh and callipee; cut the meat off the ſhoulders, and hack the bones, and ſet them over the fire, with the fins, in about a quart of water; put in a little mace, nutmeg, Chyan and ſalt; let it ſtew about three hours, then ſtrain it; and put the fins by for uſe; the next morning take ſome of the

meat you cut off the ſhoulders, and chop it ſmall, as for ſauſages, with about a pound of beef or veal ſuet, ſeaſoned with mace, nutmeg, ſweet-marjoram, parſley, Chyan, and ſalt to your taſte, and three or four glaſſes of Madeira wine, ſo ſtuff it under the two fleſhy parts of the meat, and if you have any left, lay it over, to prevent the meat from burning; then cut the remainder of the meat and the fins in pieces the ſize of an egg, ſeaſon it pretty high with Chyan, ſalt, and a little nutmeg, and put it into the callipaſh; take care that it be ſewed or ſecured up at the end to keep in the gravy; then boil up the gravy, and add more wine if required, and thicken it a little with butter and flour, put ſome of it to the turtle, and ſet it in the oven, with a well-buttered paper over it, to keep it from burning, and when it is about half baked ſqueeze in the juice of one or two lemons, and ſtir it up. Callipaſh or back will take half an hour's more baking than the callipee, which two hours will do; the guts muſt be cut in pieces two or three inches long, the tripe in leſs, and put into a mug of clear water, and ſet in the oven with the callipaſh, and when it is enough, and drained from the water, it is to be mixed with the other parts, and ſet up very hot.

To dreſs a COD'S HEAD *and* SHOULDERS.

TAKE out the gills and the blood clean from the bone, waſh the head very clean, rub over it a little ſalt, and a glaſs of alegar, then lay it on your fiſh-plate: when your water boils, throw in a good handful of ſalt, with a glaſs of alegar, then put in your fiſh, and let

let it boil gently half an hour, if it is a large one three-quarters; take it up very carefully, and ſtrip the ſkin nicely off, ſet it before a briſk fire, dredge it all over with flour, and baſte it well with butter; when the froth begins to riſe, throw over it ſome very fine white bread crumbs; you muſt keep baſting it all the time to make it froth well; when it is a fine white brown, diſh it up, and garniſh it with a lemon cut in ſlices, ſcraped horſe-raddiſh, barberries, a few ſmall fiſh fried and laid round it, or freſh oyſters; cut the roe and liver in ſlices, and lay over it a little of the lobſter out of the ſauce in lumps, and then ſerve it.

To make ſauce for the COD'S HEAD.

TAKE a lobſter, if it be alive ſtick a ſkewer in the vent of the tail to keep the water out, and throw a handful of ſalt in the water; when it boils put in the lobſter, and boil it half an hour; if it has ſpawn on pick them off, and pound them exceeding fine in a marble mortar, and put them into half a pound of good melted butter, then take the meat out of your lobſter, pull it in bits and put it in your butter, with a meat-ſpoonful of lemon pickle, and the ſame of walnut catchup, a ſlice of an end of lemon, one or two ſlices of horſe-radiſh, as much beaten mace as will lie on a ſixpence, ſalt and Chyan to your taſte, boil them one minute, then take out the horſe-radiſh and lemon, and ſerve it up in your ſauce-boat.—N. B. If you can get no lobſter, you may make ſhrimp, cockle, or muſcle ſauce the ſame way; if there can be no kind of ſhell fiſh got, you may then add two anchovies cut ſmall,

a ſpoonful of walnut liquor, a large onion ſtuck with cloves, ſtrain it, and put it in the ſauce-boat.

Second way to dreſs a COD'S HEAD.

TAKE out the gills and blood clean from the back bone, waſh it well, and put it on your plate; when your water boils put on two handfuls of ſalt and half a pint of alegar, it will make your fiſh firmer, then put in the cod's head; if it is of a middle ſize it will take an hour's boiling; then take it up, and ſtrip off the ſkin gently, dredge it well with flour, and lay lumps of butter on it; if it ſuits you better you may ſend it to the oven, and if it is not brown all over do it with a ſalamander; make your gravy ſauce to it and ſerve it up.

To dreſs young CODLINGS *like* SALT-FISH.

TAKE young codlings, gut and dry them well with a cloth, fill their eyes full of ſalt, throw a little on the back-bone, and let them lie all night, then hang them up by the tail a day or two; as you have occaſion for them, boil them in ſpring water, and drain them well, diſh them up, and pour egg-ſauce on them, and ſend them to the table.

To dreſs a SALT COD.

STEEP your ſalt-fiſh in water, all night, with a glaſs of vinegar, it will fetch out the ſalt and make it eat like freſh fiſh; the next day boil it; when it is enough, pull it in flakes into your diſh, then pour egg-ſauce over it, or parſnips boiled and beat fine with butter and

cream; ſend it to the table on a water plate, for it will ſoon grow cold.

To make EGG-SAUCE *for a* SALT COD.

BOIL your eggs hard, firſt half chop the whites, then put in the yolks, and chop them, both together but not very ſmall, put them into half a pound of good melted butter, and let it boil up, then put it on the fiſh.

To dreſs COD'S SOUNDS.

STEEP your ſounds as you do the ſalt cod, and boil them in a large quantity of milk and water; when they are very tender and white, take them up and drain the water out, then pour the egg-ſauce boiling hot over them, and ſerve them up.

To dreſs COD SOUNDS *like little* TURKIES.

BOIL your ſounds as for eating, but not too much, take them up and let them ſtand till they are quite cold, then take a force-meat of chopped oyſters, crumbs of bread, a lump of butter, nutmeg, pepper, ſalt, and the yolks of two eggs, fill your ſounds with it, and ſkewer them up in the ſhape of a turkey, then lard them down each ſide as you would do a turkey's breaſt, duſt them well with flour, and put them in a tin-oven to roaſt before the fire, and baſte them well with butter; when they are enough pour on them oyſter-ſauce; three are ſufficient for a ſide diſh; garniſh with barberries; it is a pretty ſide diſh for a large table for a dinner in Lent.

To boil SALMON CRIMP.

SCALE your ſalmon, take out the blood, waſh it well, and lay it on a fiſh plate, put your water in a fiſh pan with a little ſalt: when it boils put in your fiſh for half a minute, then take it out for a minute or two; when you have done it four times, boil it until it be enough; when you take it out of the fiſh pan, ſet it over the water to drain; cover it well with a clean cloth dipped in hot water, fry ſome ſmall fiſh, or a few ſlices of ſalmon, and lay round it—garniſh with ſcraped horſe-radiſh and fennel.

To make ROLLED SALMON.

TAKE a ſide of ſalmon when ſplit, and the bone taken out and ſcalded, ſtrew over the inſide pepper, ſalt, nutmeg, and mace, a few chopped oyſters, parſley, and crumbs of bread, roll it up tight, put it into a deep pot, and bake it in a quick oven, make the common fiſh ſauce and pour over it.—Garniſh with fennel, lemon, and horſe-radiſh.

To make ſauce for a SALMON.

Boil a bunch of fennel and parſley, chop them ſmall, and put it into ſome good melted butter, and ſend it to the table in a ſauce boat; another with gravy ſauce.

To make the gravy ſauce: Put a little brown gravy into a ſaucepan, with one anchovy, a tea-ſpoonful of lemon pickle, a meat-ſpoonful of liquor from your walnut pickle, one or two ſpoonfuls of the water that

the fiſh was boiled in, it gives it a pleaſant flavour, a ſtick of horſe-radiſh, a little browning and ſalt; boil them three or four minutes, thicken it with flour and a good lump of butter, and ſtrain it through a hair-ſieve.——N. B. This is a good ſauce for moſt kinds of boiled fiſh.

To boil a TURBOT.

WASH your turbot clean (if you let it lie in the water it will make it ſoft) and rub it over with alegar, it it will make it firmer, then lay it on your fiſh plate, with the white ſide up, lay a cloth over it, and pin it tight under your plate, which will keep it from breaking, boil it gently in hard water, with a good deal of ſalt and vinegar, and ſcum it well, or it will diſcolour the ſkin; when it is enough take it up and drain it, take the cloth carefully off, and ſlip it on your diſh, lay over it fried oyſters, or oyſter patties; ſend in lobſter or gravy ſauce in ſauce-boats. Garniſh it with criſp parſley and pickles.——N. B. Do not put in your fiſh till your water boils.

To boil a PIKE *with a pudding in the belly.*

TAKE out the gills and guts, waſh them well, then make a good force-meat of oyſters, chopped fine, the crumbs of half a penny loaf, a few ſweet herbs, and a little lemon-peel ſhred fine, nutmeg, pepper, and ſalt, to your taſte, a good lump of butter, the yolks of two eggs, mix them well together, and put them in the belly of your Fiſh, ſew it up, ſkewer it round, put hard water in your fiſh-pan, add to it a tea-cupful of vine-

gar, and a little ſalt: when it boils put in the fiſh: if it be a middle-ſize, it will take half an hour's boiling; garniſh it with walnut and pickled barberries; ſerve it up with oyſter ſauce in a boat, and pour a little ſauce on the pike. You may dreſs a roaſted pike the ſame way.

To ſtew a CARP *white.*

WHEN the carp are ſcaled gutted, and waſhed put them into a ſtew pan, with two quarts of water, half a pint of white wine, a little mace, whole pepper, and ſalt, two onions, a bunch of ſweet herbs, a ſtick of horſe-radiſh, cover the pan cloſe, let it ſtand an hour and a half over a ſlow ſtove, then put a gill of white wine into a ſaucepan, with two anchovies chopped, an onion, a little lemon-peel, a quarter of a pound of butter rolled in flour, a little thick cream, and a large tea-cupful of the liquor the carp was ſtewed in; boil them a few minutes, drain your carp, add to the ſauce the yolks of two eggs mixed with a little cream; when it boils up ſqueeze in the juice of half a lemon; diſh up your carp, and pour your ſauce hot upon it.

To dreſs CARP *the beſt way, and the Sauce.*

KILL your carp and ſave all the blood, ſcale and clean them very well, have ready ſome nice rich gravy, made of beef and mutton, ſeaſoned with pepper, ſalt, mace, and onion; ſtrain it off, before you ſtew your fiſh in it, boil your carp firſt before you ſtew it in the gravy, be careful you do not boil it too much before you put in the carp; then let it ſtew on a ſlow fire about a quarter of an hour, thicken the ſauce with a

good lump of butter rolled in flour; garniſh your diſh with fried oyſters, fried toaſt cut three corner ways, pieces of lemon, ſcraped horſe-radiſh, and the roe of the carp cut in pieces, ſome fried and others boiled, ſqueeze the juice of a lemon into the ſauce juſt before you ſend it up; take care to diſh it up handſomely and very hot.

Another CARP SAUCE.

TAKE the liver of the carp clean from the guts, and three anchovies, with a little parſley, thyme, and one onion, chop all theſe ſmall together; then take half a pint of Rheniſh wine, four ſpoonfuls of elder vinegar, with the blood of the carp, put all theſe together to ſtew gently, and put it to the carp, which muſt firſt be boiled in water, a little ſalt, and a pint of wine; take care not to do it too much after the carp is put in the ſauce; garniſh with fried oyſters, fried toaſt, ſcraped horſe-radiſh, and pieces of lemon, with the roe cut in pieces and fried: if you do not like elder vinegar, any other ſort will do.

To make WHITE FISH SAUCE.

WASH two anchovies, put them into a ſaucepan, with one glaſs of white wine, and two of water, half a nutmeg grated, and a little lemon peel; when it has boiled five or ſix minutes, ſtrain it through a ſieve, add to it a ſpoonful of white wine vinegar, thicken it a little, then put in near a pound of butter rolled in flour, boil it well, and pour it hot upon your diſh.

To make a very nice Sauce for moſt ſorts of FISH.

TAKE a little gravy made of either veal or mutton, put to it a little of the water that drains from your fiſh; when it is boiled enough, put it in a ſaucepan, and put in a whole onion, one anchovy, a ſpoonful of catchup, and a glaſs of white wine, thicken it with a good lump of butter rolled in flour and a ſpoonful of cream; if you have oyſters, cockles, or ſhrimps, put them in after you take it off the fire, (but it is very good without;) you may uſe red wine inſtead of white by leaving out the cream.

To make LOBSTER-SAUCE.

BOIL half a pint of water with a little mace and whole pepper, long enough to take out the ſtrong taſte of the ſpice, then ſtrain it off, melt three quarters of a pound of butter ſmooth in the water, cut your lobſter in very ſmall pieces, ſtew it all together tenderly with anchovy, and ſend it up hot.

To make LOBSTER-SAUCE *another way.*

BRUISE the body of a lobſter into thick melted butter, and cut the fleſh into it in ſmall pieces, ſtew all together, and give it a boil; ſeaſon with a little pepper, ſalt, and a very ſmall quantity of mace.

To ſtew CARP *or* TENCH.

GUT and ſcale your fiſh, waſh and dry them well with a clean cloth, dredge them well with flour, fry them in dripping, or ſweet rendered ſuet, until they

are a light brown, and then put them in a ſtew-pan, with a quart of water, and one quart of red wine, a meat ſpoonful of lemon pickle, another of browning, the ſame of walnut or mum catchup, a little muſhroom powder, and Chyan to your taſte, a large onion ſtuck with cloves, and a ſtick of horſe-radiſh: cover your pan cloſe to keep in the ſteam, let them ſtew gently over a ſlow fire, till your gravy is reduced to juſt enough to cover your fiſh in the diſh; then take the fiſh out, and put them on the diſh you intend for table, ſet the gravy on the fire, and thicken it with flour and a large lump of butter, boil it a little, and ſtrain it over your fiſh: garniſh them with pickled muſhrooms and ſcraped horſe-radiſh, put a bunch of pickled barberries, or a ſprig of myrtle in their mouths, and ſend them to the table.

It is a top diſh for a grand entertainment.

To dreſs a STURGEON.

TAKE what ſize of piece of ſturgeon you think proper, and waſh it clean, lay it all night in ſalt and water, the next morning take it out, rub it well with alegar, and let it lie in it for two hours, then have ready a fiſh kettle full of boiling water, with one ounce of bay ſalt, two large onions, and a few ſprigs of ſweet marjoram; boil your ſturgeon till the bones will leave the fiſh, then take it up, take the ſkin off, and flour it well, ſet it before the fire, baſte it with freſh butter, and let it ſtand till it be a fine brown, then diſh it up, and pour into the diſh the ſame ſauce as for the white carp; garniſh with criſp parſley and red pickles.

This is a proper diſh for the top or middle.

To roaſt large EELS *or* LAMPREYS *with a pudding in the belly.*

SKIN your eels or lampreys, cut off the head, take the guts out, and ſcrape the blood clean from the bone, then make a good forcemeat of oyſters, or ſhrimps chopped ſmall, the crumbs of half a penny loaf, a little nutmeg or lemon peel ſhred fine, pepper, ſalt, and the yolks of two eggs; put them in the belly of your fiſh, ſew it up, turn it round on your diſh, put over it flour and butter, pour a little water on your diſh, and bake it in a moderate oven; when it comes out take the gravy from under it, and ſcum off the fat, then ſtrain it through a hair-ſieve; add to it a tea-ſpoonful of lemon pickle, two of browning, a meat-ſpoonful of walnut-catchup, a glaſs of white wine, one anchovy, and a ſlice of lemon, let it boil ten minutes, thicken it with butter and flour, and ſend it up in a ſauce boat, diſh your fiſh: garniſh it with lemon and criſp parſley.

This is a pretty diſh for either corner or ſide for a dinner.

To ſtew LAMPREYS.

SKIN and gut your lampreys, ſeaſon them well with pepper, ſalt, cloves, nutmeg, and mace, not pounded too fine, and a little lemon peel ſhred fine; then cut ſome thin ſlices of butter into the bottom of your ſaucepan, put in the fiſh, and half a pint of nice gravy, half the quantity of white wine and cyder, the ſame of claret, with a ſmall bundle of thyme, winter ſavory, pot marjoram, and an onion ſliced; ſtew them over a ſlow fire,

and keep turning the lampreys till they are quite tender: when they are tender take them out, and put in one anchovy, and thicken the ſauce with the yolk of an egg, or a little butter rolled in flour, and pour it over the fiſh, and ſerve them up.—N. B. Roll them round a ſkewer before you put them into a pan.

To ſtew FLOUNDERS, PLAICE, *or* SOLES.

HALF fry your fiſh in three ounces of butter a fine brown, then take up your fiſh, and put to your butter a quart of water, and boil it ſlowly a quarter of an hour with two anchovies, and an onion ſliced, then put on your fiſh again, with a herring, and ſtew them gently twenty minutes, then take out your fiſh and thicken the ſauce with butter and flour, and give it a boil, then ſtrain it through a hair ſieve, over the fiſh, and ſend them up hot.—N. B. If you chooſe cockle or oyſter liquor, put it in juſt before you thicken the ſauce, or you may ſend oyſters, cockles, or ſhrimps in a ſauce boat to table.

A good way to ſtew FISH.

MIX half a tumbler of wine with as much water as will cover the fiſh in the ſtew pan, and put in a little pepper and ſalt, three or four onions, a cruſt of bread toaſted very brown, one anchovy, a good lump of butter, and ſet them over a gentle fire; ſhake the ſtew pan now and then, that it may not burn: juſt before you ſerve it up, pour your gravy into a ſaucepan, and thicken it with a little butter rolled in flour, a little catchup and walnut pickle beat well together till ſmooth, then

pour it on your fiſh, and ſet it over the fire to heat, and ſerve it up hot.

To boil MACKREL.

GUT your mackrel and dry them carefully with a clean cloth, then rub them ſlightly over with a little vinegar, and lay them ſtraight on your fiſh plate (for turning them round, often breaks them,) into your fiſh pan, and boil them gently fifteen minutes, put a little ſalt in the water when it boils; then take them up and drain them well, and put the water that runs from them into a ſaucepan, with two tea ſpoonfuls of lemon pickle, one meat ſpoonful of walnut catchup, the ſame of browning, a blade or two of mace, one anchovy, a ſlice of lemon; boil them all together a quarter of an hour, then ſtrain it through a hair ſieve, and thicken it with flour and butter, ſend it in a ſauce boat, and parſley ſauce in another; diſh up your fiſh with the tails in the middle; garniſh it with ſcraped horſe-radiſh and barberries.

To boil HERRINGS.

SCALE, gut, and waſh your herrings, dry them clean, and rub them over with a little vinegar and ſalt, ſkewer them with their tails in their mouths, lay them on your fiſh plate; when your water boils put them in, they will take ten or twelve minutes boiling: when you take them up, drain them over the water, then turn the heads into the middle of your diſh, lay round them ſcraped horſe-radiſh, parſley, and butter for ſauce.

To fry HERRINGS.

SCALE, waſh, and dry your herrings well; lay them ſeparately on a board, and ſet them to the fire two or three minutes before you want them, it will keep the fiſh from ſticking to the pan, duſt them with flour; when your dripping or butter is boiled hot put in your fiſh, a few at a time, fry them over a briſk fire; when you have fried them all, ſet the tails up one againſt another in the middle of the diſh, then fry a large handful of parſley criſp, take it out before it loſes its colour, lay it round them, and parſley ſauce in a boat; or if you like onions better, fry them, lay ſome round your diſh, and make onion ſauce for them: or you may cut off the heads after they are fried, chop them, and put them into a ſaucepan, with ale, pepper, ſalt, and an anchovy, thicken it with flour and butter, ſtrain it, and then put it in a ſauce boat.

To bake HERRINGS.

WHEN you have cleaned your herrings, as above, lay them on a board, take a little black and Jamaica pepper, a few cloves, and a good deal of ſalt, mix them together then rub it all over the fiſh, lay them ſtraight in a pot, cover them with alegar, tie a ſtrong paper over the pot, and bake them in a moderate oven; if your alegar be good, they will keep two or three months; you may eat them either hot or cold.

To bake SPRATS.

RUB your ſprats with ſalt and pepper, and to every

two pints of vinegar put one pint of red wine, diſſolve a pennyworth of cochineal, lay your ſprats in a deep earthen diſh, pour in as much red wine, vinegar, and cochineal as will cover them, tie a paper over them, ſet them in an oven all night.—They will eat well, and keep for ſome time.

To boil SCATE *or* RAY.

CLEAN your ſcate or ray very well, and cut it in longnarrow pieces, then put it in boiling water, with a little ſalt in it; when it has boiled a quarter of an hour take it out, ſlip the ſkin off, then put it into your pan again, with a little vinegar, and boil it till enough; when you take it up, ſet it over the water to drain, and cover it cloſe up, and when you diſh it, be as quick as poſſible, for it ſoon grows cold, pour over it cockle, ſhrimp, or muſſel ſauce, lay over it oyſter patties; garniſh it with barberries and horſe-radiſh.

To fry SOLES.

SKIN your ſoles as you do eels, but keep on their heads; rub them over with an egg, and ſtrew over them bread crumbs, fry them over a briſk fire in hog's lard a light brown, ſerve them up with good melted butter, and garniſh it with green pickles.

To marinate SOLES.

BOIL them in ſalt and water, bone and drain them, lay them on a diſh with the belly up, boil ſome ſpinage, and pound it in a mortar, then boil four eggs hard, chop the whites and yolks ſeparate, lay green, white,

and yellow amongſt the ſoles; ſerve them up with melted butter in a boat.

To broil HADDOCKS *or* WHITINGS.

GUT and waſh your haddocks or whitings, dry them with a cloth, and rub a little vinegar over them, it will keep the ſkin on better, duſt them well with flour, rub your gridiron with butter, and let it be very hot when you lay the fiſh on, or they will ſtick, turn them two or three times on the gridiron, when enough ſerve them up, and lay pickles round them, with plain melted butter, or cockle ſauce; they are a pretty diſh for ſupper.

A ſecond way.

WHEN you have cleaned your haddocks or whitings, as above, put them in a tin oven, and ſet them before a quick fire; when the ſkins begin to riſe take them off, beat an egg, rub it over them with a feather, and ſtrew over them a few bread crumbs, dredge them well with flour; when your gridiron is hot rub it well with butter or ſuet, it muſt be very hot, before you lay the fiſh on, when you have turned them, rub a little cold butter over them, turn them as your fire requires until they are enough and a little brown; lay round them cockles, muſſels, or red cabbage; you may either have ſhrimp ſauce or melted butter.

To fry SMELTS *or* SPARLINGS.

DRAW the guts out at the gills, but leave in the melt or the roe, dry them with a cloth, beat an egg, and rub it over them with a feather, then ſtrew bread crumbs over them, fry them with hog's lard or rendered beef ſuet; when it is boiling hot put in your fiſh, ſhake them a little, and fry them a nice brown, drain them in a ſieve; when you diſh them, put a baſon in the middle of your diſh with the bottom up, lay the tails of your fiſh on it, fry a handful of parſley in the fat your fiſh was fried in, take it out of water as you fry it, and it will keep its colour and criſp ſooner, put a little on the tails, and lay the reſt in lumps round the edge of the diſh; ſerve it up with good melted butter for ſauce.

To fry PERCH *or* TROUT.

WHEN you have ſcaled, gutted, and waſhed your perch or trout, dry them well, then lay them ſeparately on a board before the fire, two minutes; before you fry them duſt them well with flour, and fry them a fine brown in roaſt dripping or rendered ſuet, ſerve them up with melted butter and criſped parſley.

To dreſs PERCH *in* WATER SOKEY.

SCALE, gut, and waſh your perch, put ſalt in your water: when it boils, put in the fiſh, with an onion cut in ſlices; you muſt ſeparate it into round rings, a handful of parſley picked and waſhed clean, put in as much

milk as will turn the water white; when your fiſh are enough, put them in a ſoup diſh and pour a little of the water over them with the parſley and the onions, then ſerve them up with butter and parſley in a boat; onions may be omitted if you pleaſe. You may boil trout the ſame way.

To boil EELS.

SKIN, gut, and take the blood out of your eels, cut off their heads, dry them, and turn them round on your fiſh plate, boil them in ſalt and water, and make parſley ſauce for them.

To pitch cock EELS.

SKIN, gut, and waſh your eels, then dry them with a cloth, ſprinkle them with pepper, ſalt, and a little dried ſage: turn them backward and forward, and ſkewer them; rub your gridiron with beef ſuet, broil them a good brown, put them on your diſh, with good melted butter, and lay round fried parſley.

To broil EELS.

WHEN you have ſkinned and cleanſed your eels as before, rub them with the yolk of an egg, ſtrew over them bread crumbs, chopped parſley, ſage, pepper, and ſalt; baſte them well with butter, and ſet them in a dripping pan; roaſt or broil them on a gridiron; ſerve them up with parſley and butter for ſauce.

To boil FLOUNDERS *and all kinds of* FLAT FISH.

CUT off the fins, and nick the brown ſide under the head; then take out the guts, and dry them with a cloth, boil them in ſalt and water; make either gravy, ſhrimp, cockle, or muſſel ſauce, and garniſh it with red cabbage.

To ſtew OYSTERS *and all ſorts of* SHELL FISH.

WHEN you have opened your oyſters, put their liquor into a toſſing pan, with a little beaten mace; thicken it with flour and butter, boil it three or four minutes, toaſt a ſlice of white bread, and cut it into three-corner pieces; lay them round your diſh, put in a ſpoonful of good cream, put in your oyſters, and ſhake them round in your pan; you muſt not let them boil, for if they do, it will make them hard and look ſmall; ſerve them up in a little ſoup diſh or plate.—N. B. You may ſtew cockles, muſſels, or any ſhell fiſh the ſame way.

To ſtew OYSTERS, COCKLES, *and* MUSSELS.

OPEN your fiſh clean from the ſhell, ſave the liquor, and let it ſtand to ſettle; then ſtrain it through a hair ſieve, and put it to as many crumbs of bread as will make it pretty thick, and boil them well together before you put in the fiſh, with a good lump of butter, pepper, and ſalt to your taſte, give them a ſingle boil, and ſerve them up.—N. B You may make it a fiſh ſauce by adding a glaſs of white wine juſt before you take it off the fire, and leaving out the crumbs of bread.

To ſcollop OYSTERS.

WHEN your oyſters are opened, put them in a baſon, and waſh them out of their own liquor, put ſome of your ſcollop ſhells, ſtrew over them a few bread crumbs, and lay a ſlice of butter on them, then more oyſters, bread crumbs, and a ſlice of butter on the top, put them into a Dutch oven to brown, and ſerve them up in the ſhells.

To fry OYSTERS.

TAKE a quarter of an hundred of large oyſters beat the yolks of two eggs, add to it a little nutmeg and a blade of mace pounded, a ſpoonful of flour, and a little ſalt; dip in your oyſters, and fry them in hog's lard a light brown; if you chooſe you may add a little parſley ſhred fine.—N. B. They are a proper garniſh for cod's head, calf's head, or moſt made diſhes.

To make OYSTER LOAVES.

TAKE ſmall French raſps, or you may make little round loaves, make a round hole in the top, ſcrape out all the crumb, then put your oyſters into a toſſing pan, with the liquor and crumbs that came out of your raſps or loaves, and a good lump of butter, ſtew them together five or ſix minutes, then put a ſpoonful of good cream, fill your raſps or loaves, lay the bit of cruſt carefully on again, ſet them in the oven to criſp.—Three are enough for a ſide diſh.

To boil LOBSTERS.

TAKE your lobſter, and put a ſkewer in the vent of the tail, to prevent the water from getting into the belly of the lobſter; put it into a pan of boiling water, with a little ſalt in it, if it be a large one it will take half an hour's boiling; when you take it out, put a lump of butter in a cloth, and rub it over, it will ſtrike the colour and make it look bright.

To roaſt LOBSTERS.

HALF boil your lobſter as before, rub it well with butter, and ſet it before the fire, baſte it all over till the ſhell looks a dark brown, ſerve it up with good melted butter.

To ſtew LOBSTERS *or* SHRIMPS.

PICK your lobſters or ſhrimps in as large pieces as you can, and boil the ſhells in a pint of water, with a blade or two of mace, and a few whole pepper corns; when all the ſtrength is come out of the ſhells and ſpice, ſtrain it, and put it in your lobſters or ſhrimps, and thicken it with flour and butter, and give them a boil; put in a glaſs of white wine, or two ſpoonfuls of vinegar, and ſerve it up.

To make LOBSTER PATTIES *to garniſh* FISH.

TAKE all the red ſeeds and the meat of a lobſter, with a little pepper, ſalt, and crumbs of bread, mix them well with a little butter, make them up in ſmall patties, and put them in either rich batter or thin paſte, fry or bake them, and garniſh your fiſh with them.

To pickle STURGEON.

CUT your ſturgeon into what ſize pieces you pleaſe, waſh it well and tie it with mats; to every three quarts of water put a quart of old ſtrong beer, a handful of bay ſalt, and double the quantity of common ſalt, one ounce of common ſalt, one ounce of ginger, two ounces of black pepper, one ounce of cloves, and one of Jamaica pepper, boil it till it will leave the bone, then take it up; the next day put in a quart of ſtrong ale alegar, and a little ſalt, tie it down with ſtrong paper, and keep it for uſe.——Do not put your ſturgeon in till the water boils.

To pickle SALMON *the Newcaſtle way.*

TAKE a ſalmon about twelve pounds, gut it, then cut off the head, and cut it acroſs in what pieces you pleaſe, but do not ſplit it, ſcrape the blood from the bone, and waſh it well out, then tie it acroſs each way, as you do ſturgeon, ſet on your fiſh pan with two quarts of water, and three of ſtrong beer, half a pound of bay ſalt, and one pound of common ſalt; when it boils ſcum it well, then put in as much fiſh as your liquor will cover, and when it is enough take it carefully out leſt you ſtrip off the ſkin, and lay it on earthen diſhes; when you have done all your fiſh, let it ſtand till the next day, put it into pots, add to the liquor three quarts of ſtrong beer alegar, half an ounce of mace, the ſame of cloves and black pepper, one ounce of long pepper, two ounces of white ginger, ſliced, boil them well together half an hour, then pour it boiling hot

upon your fiſh; when cold, cover it well with ſtrong brown paper.—This will keep a whole year.

To pickle OYSTERS.

OPEN the largeſt and fineſt oyſters you can get whole and clean from the ſhell, waſh them in their own liquor, let it ſtand to ſettle, then pour it from the ſediment into the ſaucepan, put to it a glaſs of Liſbon wine, as much white wine vinegar as you had oyſter liquor, three or four blades of mace, a nutmeg ſliced, a few white pepper corns, and a little ſalt, boil it five or ſix minutes, ſcum it, then put in your oyſters, ſimmer them ten or twelve minutes, take them out, and put them in narrow topped jars; when they are cold, pour over them rendered mutton ſuet, tie them down with a bladder, and keep them for uſe.

To pickle OYSTERS *another way.*

BE careful not to break the oyſters in opening, cut off the black verge, and clean them very well from any part of the ſhell, put them into a baſon of water, waſh the oyſters in it and ſtrain the liquor, boil it with a little vinegar and ſpices till it ſuit your taſte, then put the oyſters to it, and, if large, let them boil eight minutes; put them into ſtone jars; when the liquor is cold pour it upon the oyſters, and to every ſcore of oyſters put two ſpoonfuls of water, and nearly two ſpoonfuls of the beſt vinegar, then tie them cloſe over with bladders and white leather.

To collar MACKREL.

GUT and ſlit your mackrel down the belly, cut off the head, take out the bones, take care you do not cut it in holes, then lay it flat upon its back, ſeaſon it with mace, nutmeg, pepper, and ſalt, and a handful of parſley ſhred fine, ſtrew it over them, roll them tight, and tie them well ſeparately in cloths, boil them twenty minutes in vinegar, ſalt, and water, then take them out, put them into a pot, pour the liquor on them, or the cloth will ſtick to the fiſh, the next day take the cloth off your fiſh, put a little more vinegar to the pickle, keep them for uſe: when you ſend them to the table, garniſh with fennel and parſley, and put ſome of the liquor under them.

To pickle MACKREL.

WASH and gut your mackrel, then ſkewer them round with their tails in their mouths, bind them with a fillet to keep them from breaking, boil them in ſalt and water about ten minutes, then take them carefully out, put to the water a pint of alegar, two or three blades of mace, a little whole pepper, and boil it all together; when cold pour it on the fiſh, and tie it down cold.

To pot SALMON.

LET your ſalmon be quite freſh, ſcale and waſh it well, and dry it with a cloth, ſplit it up the back and take out the bone, ſeaſon it well with white pepper and ſalt, a little nutmeg and mace, let it lie two or three hours, then put it down, put it into the oven, and bake

it an hour; when it comes out, lay it on a flat diſh, that the oil may run from it, cut it to the ſize of your pots, lay it in layers till you fill the pot, with the ſkin upwards, put a board over it, lay on a weight to preſs it till cold, then pour over it clarified butter; when you cut it, the ſkin makes it look ribbed; you may ſend it to the table either cut in ſlices, or in the pot.

A ſecond way.

When you have any cold ſalmon left, take the ſkin off, and bone it, then put it in a marble mortar, with a good deal of clarified butter; ſeaſon it pretty high with pepper, mace, and ſalt, ſhred a little fennel very ſmall beat them all together exceeding fine, then put it cloſe down into a pot, and cover it with clarified butter.

To pot SMELTS *or* SPARLINGS.

Draw out the guts with a ſkewer under the gills, the melt or roe muſt be left in, dry them well with a cloth, ſeaſon them with ſalt, mace, and pepper, lay them in a pot, with half a pound of melted butter over them, tie them down, and bake them in a ſlow oven three quarters of an hour; when they are almoſt cold, take them out of the liquor, put them into oval pots, cover them with clarified butter, and keep them for uſe.

To pickle SMELTS *or* SPARLINGS.

Gut them with a ſkewer under the gills, but leave the melt or roe in, dry them with a cloth, and ſkewer their tails in their mouths, put ſalt in your water, when it boils put in your fiſh for ten minutes, then

take them up, put to the water a blade or two of mace, a few cloves, and a little alegar; boil them all together, and when it is cold put in your fiſh, and keep them for uſe.

To collar EELS.

CASE your eel, cut off the head, ſlit open the belly, take out the guts, cut off the fins, take out the bones, lay it flat on the back, grate over it a ſmall nutmeg, two or three blades of mace beat fine, a little pepper and ſalt, ſtrew over it a handful of parſley ſhred fine, with a few ſage leaves, roll it up tight in a cloth, bind it well; if it be of a middle ſize, boil it in ſalt water three quarters of an hour, hang it up all night to drain, add to the pickle a pint of vinegar, a few pepper corns, and a ſprig of ſweet marjoram, boil it ten minutes, and let it ſtand till the next day, take off the cloth, and put your eels into the pickle; you may ſend them whole on a plate, or cut them in ſlices; garniſh with green parſley.—Lampreys are done the ſame way.

To pickle COCKLES.

WASH your cockles clean, put them in a ſaucepan, cover them cloſe, ſet them over the fire, ſhake them till they open, then pick them out of the ſhells; let the liquor ſettle till it be clean, then put in the ſame quantity of wine vinegar, and a little ſalt, a blade or two of mace, boil them together, and pour it on your cockles, and keep them in bottles for uſe.—You muſt pickle muſſels the ſame way.

To pot CHAR.

CUT off the fins and cheek part of each ſide of the head of your char, rip them open, take out the guts and the blood from the back bone, dry them well with a cloth, lay them on a board, and throw on them a good deal of ſalt, let them ſtand all night, then ſcrape it gently off them, and wipe them exceedingly well with a cloth; pound mace, cloves, and nutmeg very fine, throw a little in the inſide of them, and a good deal of ſalt and pepper on the outſide, put them cloſe down in a deep pot, with their bellies up, with plenty of clarified butter over them, ſet them in the oven, and let them ſtand for three hours; when they come out pour what butter you can off clear, lay a board over them, and turn them upſide down, to let the gravy run from them, ſcrape the ſalt and pepper carefully off, and ſeaſon them exceeding well both inſide and out with the above ſeaſoning, lay them cloſe in broad tin pots for that purpoſe, with the backs up, then cover them well with clarified butter; keep them in a cold dry place.

To pot EELS.

SKIN, gut, and clean your eels, cut them in pieces about four inches long, then ſeaſon them with pepper, ſalt, beaten mace, and a little dried ſage rubbed very fine; rub them well with your ſeaſoning, lay them in a brown pot, put over them as much butter as will cover them, tie them down with a ſtrong paper, ſet them in a quick oven for an hour and a half; take them out, when cold put them into ſmall pots, and cover them with clarified butter.—N. B. You may pot lampreys the ſame way.

To pot LAMPREYS.

TAKE lampreys alive, and run a ſtick through their heads, and ſlit their tails, hang them up by their heads and they will bleed at the tail end: when they have done bleeding, cut them open, take out the guts, and wipe them till they are perfectly dry and clean (you muſt not waſh them with water,) then rub them with pepper and ſalt, let them ſtand all night, and wipe them exceeding dry again, then ſeaſon them with pepper, ſalt, mace, and a little nutmeg, roll them up tight, put them in a pot with ſome butter, cover them up with ſtrong paper and bake them in a moderate oven; when they are enough and near cold, drain out the butter from them, put them in your potting pots, and cover them with clarified butter.

To pot LOBSTERS.

TAKE the meat out of the claws and belly of a boiled lobſter, put in a marble mortar, with two blades of mace, a little white pepper and ſalt, a lump of butter the ſize of half an egg, beat them all together till they come to a paſte, put one half of it into your pot, take the meat out of the tail part, lay it in the middle of your pot, lay on it the other part of your paſte, preſs it cloſe down, pour over it clarified butter, a quarter of an inch thick.—N. B. To clarify butter, put your boat into a clean ſaucepan, ſet it over a ſlow fire, when it is melted ſcum it, and take it off the fire, let it ſtand a little, then pour it over your lobſters; take care you do not pour in the milk which ſettles to the bottom of the ſaucepan.

A receipt to pot LOBSTERS, *which coſt ten Guineas.*

TAKE twenty good lobſters, and when cold pick all the meat out of the tails and claws, (be careful to take out all the black gut in the tails, which muſt not be uſed) beat fine three quarters of an ounce of mace, a ſmall nutmeg, and four or five cloves, with pepper and ſalt, ſeaſon the meat with it; lay a layer of butter into a deep earthen pot, then put in the lobſters, and lay the reſt of the butter over them, (this quantity of lobſters will take at leaſt four pounds of butter to bake them,) tie a paper over the pot, ſet them in an oven, when they are baked tender, take them out, and lay them on a diſh to drain a little, then put them cloſe down in your potting pots, but do not break them in ſmall pieces, but lay them in as whole as you can, only ſplitting the tails. When you have filled your pots as full as you chooſe, take a ſpoonful or two of the red butter they were baked in, pour it on the top, and ſet it before the fire to let it melt in, then cool it, and melt a little white wax in the remainder of the butter, and cover them.—N. B. Lay a good deal of the red hard part in the pot to bake, to colour the butter, but do not put in the potting pots.

To pot SHRIMPS.

PICK the fineſt ſhrimps you can get, ſeaſon them with a little beaten mace, pepper, and ſalt to your taſte, and with a little cold butter; pound them all together in a mortar till it comes to a paſte, put it down in ſmall pots, and pour over them clarified butter.

To caveach SOLES.

FRY your ſoles either in oil or butter, boil ſome vinegar with a little water, two or three blades of mace, a very few cloves, ſome black pepper, and a little ſalt, let it ſtand till cold, and when cold beat up ſome oil with it, lay your fiſh in a deep pot, and ſlice a good deal of ſhalots or onions between each fiſh, throw your liquor over it, and pour ſome oil on the top: it will keep three or four months, made rich, and fried in oil; it muſt be ſtopped well and kept in a dry place. Take out a little at a time when you uſe it.

To caveach FISH.

CUT your fiſh into pieces the thickneſs of your hand, ſeaſon it with pepper and ſalt, let it lie an hour, dry it well with a cloth, flour it, and then fry it a fine brown in oil: boil a ſufficient quantity of vinegar with a little garlic, mace, and whole pepper to cover the fiſh, add the ſame quantity of oil, and ſalt to your taſte, mix well the oil and vinegar, and when the fiſh and liquor is quite cold, ſlice ſome onions to lay in the bottom of the pot, then a layer of fiſh and onion, and ſo on till the whole fiſh is put up; the liquor muſt not be put in till it is quite cold.

A very good way to preſerve FISH.

TAKE any large fiſh, cut off the head, waſh it clean, and cut it into thin ſlices, dry it well with a cloth, flour it, and dip it in the yolks of eggs, fry it in plenty of oil till it is a fine brown, and when done, lay them to drain till cold, then lay them in your veſſel, throw in betwixt

the layers mace, cloves, and ſliced nutmeg, then make a pickle of the beſt white wine vinegar, ſhalots, garlic, white pepper, Jamaica pepper, long pepper, juniper berries, and ſalt, boil it till the garlic is tender, and the pickle will be enough; when it is quite cold, put it on your fiſh, with a little oil on the top; ſmall fiſh are done whole; cover it cloſe with a bladder.

To pickle SHRIMPS.

PICK the fineſt ſhrimps you can get, and put them into cold alegar and ſalt, put them into little bottles, cork them cloſe, and keep them for uſe.

To pot red and black MOOR GAME.

PLUCK and draw them, and ſeaſon them with pepper, cloves, mace, ginger, and nutmeg, well beaten and ſifted, with a quantity of ſalt, not to overcome the ſpices, roll a lump of butter in the ſeaſoning, and put it into the body ofthe fowls, rub the outſide with ſeaſoning, and then put them into pots with the breaſt downwards, and cover them with butter, lay a paper, and then paſte over them, and bake them till they are tender, then take them out, and lay them to drain, then put them into potting pots with the breaſt upward, and take all the butter they were baked in clean from the gravy, and pour upon them; fill up the pots with clarified butter, and keep them in a dry place.

CHAP. III.

Obſervations on ROASTING *and* BOILING.

WHEN you boil any kind of meat, particularly veal, it requires a great deal of care and neatneſs; be ſure your copper be very clean and well tinned, fill it as full of ſoft water as is neceſſary, duſt your veal well with fine flour, put it into your copper, ſet it over a large fire; ſome chooſe to put in milk to make it white, but I think it is better without; if your water happens to be the leaſt hard, it curdles the milk, and gives the veal a brown yellow caſt, and often hangs in lumps about the veal, ſo will oat-meal, but by duſting your veal, and putting it into the water when cold, it prevents the fulneſs of the water from hanging upon it; when the ſcum begins to riſe, take it clear off, put on your cover, let it boil in plenty of water as ſlow as poſſible, it will make your veal riſe and plump: a cook cannot be guilty of a greater error than to let any ſort of meat boil faſt, it hardens the outſide before the inſide is warm, and diſcolours it, eſpecially veal; for inſtance, a leg of veal of twelve pounds weight, will require three hours and a half boiling, the ſlower it boils, the whiter and plumper it will be; when you boil mutton or beef, obſerve to dredge them well with flour before you put them into the kettle of cold water, keep it covered, and take off the ſcum; mutton or beef do not require ſo much boiling, nor is it ſo great a fault if they are a little ſhort; but veal, pork, or lamb, are not ſo wholeſome if they are not boiled enough; a leg of pork will require half an hour more boiling than

a leg of veal of the ſame weight; when you boil beef or mutton you may allow an hour for every four pounds weight; it is the beſt way to put in your meat when the water is cold, it gets warm to the heart before the outſide grows hard; a leg of lamb four pounds weight will require an hour and a half's boiling.

When you roaſt any kind of meat, it is a very good way to put a little ſalt and water in your dripping-pan, baſte your meat a little with it, let it dry, then duſt it well with flour, baſte it with freſh butter, it will make your meat a better colour, obſerve always to have a briſk clear fire, it will prevent your meat from dazing, and the froth from falling; keep it a good diſtance from the fire, if the meat is ſcorched the outſide is hard, and prevents the heat from penetrating into the meat, and will appear enough before it be little more than half done. Time, diſtance, baſting often, and a clear fire, is the beſt method I can preſcribe for roaſting meat to perfection; when the ſteam draws near the fire, it is a ſign of its being enough; but you will be the beſt judge of that, from the time you put it down. Be careful, when you roaſt any kind of wild fowl, to keep a clear briſk fire, roaſt them a light brown, but not too much; it is a great fault to roaſt them till the gravy runs out of them, it takes off the fine flavour.—Tame fowls require more roaſting, they are a long time before they are hot through, and muſt be often baſted to keep up a ſtrong froth, it makes them riſe better, and a finer colour.—Pigs and geeſe ſhould be roaſted before a good fire, and turned quick.—Hares and rabbits require time and care, to ſee the ends are roaſted enough; when they are half roaſted, cut the neck ſkin, and let

out the blood, for when they are cut up they often appear bloody at the neck.

To roaſt a PIG.

STICK your pig juſt above the breaſt bone, run your knife to the heart, when it is dead put it in cold water for a few minutes, then rub it over with a little roſin beat exceeding fine, or its own blood, put your pig into a pail of ſcalding water half a minute, take it out, lay it on a clean table, pull off the hair as quick as poſſible, if it does not come clean off put it in again, when you have got it all clean off, waſh it in warm water, then in two or three cold waters, for fear the roſin ſhould taſte; take off the four feet at the firſt joint, make a ſlit down the belly, take out all the entrails, put the liver, heart, and lights to the pettitoes, waſh it well out of cold water, dry it exceeding well with a cloth, hang it up, and when you roaſt it put in a little ſhred ſage, a tea ſpoonful of black pepper, two of ſalt, a cruſt of brown bread, ſpit your pig and ſew it up; lay it down to a briſk, clear fire, with a pig-plate hung in the middle of the fire; when your pig is warm, put in a lump of butter in a cloth, rub your pig often with it while it is roaſting: a large one will take an hour and a half; when your pig is a fine brown, and the ſteam draws near the fire, take a clean cloth, rub your pig quite dry, then rub it well with a little cold butter, it will help to criſp it: then take a ſharp knife, cut off the head, and take off the collar, then take off the ears and jaw bone, ſplit the jaw in two, when you have cut the pig down the back, which muſt be done before you draw the ſpit out, then lay your pig back to back on your

diſh, and the jaw on each ſide, the ears on each ſhoulder, and the collar at the ſhoulder, and pour in your ſauce, and ſerve it up—garniſh with a cruſt of brown bread grated.

To make SAUCE *for a* PIG.

CHOP the brain a little, then put in a tea ſpoonful of white gravy, with the gravy that runs out of the pig, a little bit of anchovy, mix near half a pound of butter, with as much flour as will thicken the gravy, a ſlice of lemon, a ſpoonful of white wine, a little caper liquor and ſalt, ſhake it over the fire, and pour it into your diſh; ſome like currants; boil a few, and ſend them in a tea ſaucer, with a glaſs of currant jelly in the middle of it.

A ſecond way to make PIG SAUCE.

CUT all the outſide off a penny loaf, then cut it into very thin ſlices, put it into a ſaucepan of cold water, with an onion, a few pepper corns, and a little ſalt; boil it until it be a fine pulp, then beat it well, put in a quarter of a pound of butter, and two ſpoonfuls of thick cream, make it hot, and put it into a baſon.

To dreſs a PIG'S PETTITOES.

TAKE up the heart, liver and lights, when they have boiled ten minutes, and ſhred them pretty ſmall, but let the feet boil till they are pretty tender then take them out, and ſplit them; thicken your gravy with flour and butter, put in your mince meat a ſlice of lemon, a ſpoonful of white wine, a little ſalt, and boil it a little; beat

the yolk of an egg, add to it two ſpoonfuls of good cream, and a little grated nutmeg; put in your pettitoes, ſhake it over the fire, but do not let it boil; lay ſippets round your diſh, pour in your mince meat, lay the feet over them the ſkin ſide up, and ſend them to table.

To boil a GOOSE *with* ONION SAUCE.

TAKE your gooſe ready dreſſed, ſinge it, and pour over it a quart of boiling milk, let it lie in it all night, then take it out and dry it exceeding well with a cloth, ſeaſon it with pepper, and ſalt, chop ſmall a large onion, a handful of ſage leaves, put them into your gooſe, ſew it up at the neck and vent, hang it up by the legs till the next day, then put it into a pan of cold water, cover it cloſe, and let it boil ſlowly one hour.

To ſtew GOOSE GIBLETS.

CUT your pinions in two, the neck in four pieces, ſlice the gizzard, clean it well, ſtew them in two quarts of water, or mutton broth, with a bundle of ſweet herbs, one anchovy, a few pepper corns, three or four cloves, a ſpoonful of catchup, and an onion: when the giblets are tender, put in a ſpoonful of good cream, thicken it with flour and butter, ſerve them up in a ſoup diſh, and lay ſippets round it.

To roaſt a GREEN GOOSE.

WHEN your gooſe is ready dreſſed, put in a good lump of butter, ſpit it, lay it down, ſinge it well, duſt

it with flour, baſte it well with freſh butter, baſte it three or four different times with cold butter, it will make the fleſh riſe better than if you was to baſte it out of the dripping pan; if it is a large one, it will take three quarters of an hour to roaſt it; when you think it is enough, dredge it with flour, baſte it till it is a fine froth, and your gooſe a nice brown, and diſh it up with a little brown gravy under it: garniſh with a cruſt of bread grated round the edge of your diſh.

To make SAUCE *for a* GREEN GOOSE.

TAKE ſome melted butter, put in a ſpoonful of the juice of ſorrel, a little ſugar, a few codled gooſeberries, pour it into your ſauce boats, and ſend it hot to the table.

To roaſt a STUBBLE GOOSE.

CHOP a few ſage leaves and two onions very fine, mix them with a good lump of butter, a tea ſpoonful of pepper, and two of ſalt, put it in your gooſe, then ſpit it and lay it down, ſinge it well, duſt it with flour; when it is thoroughly hot, baſte it with freſh butter; if it be a large one it will require an hour and a half before a good clear fire; when it is enough, dredge and baſte it, pull out the ſpit, and pour in a little boiling water.

To make SAUCE *for a* GOOSE.

PARE, core, and ſlice your apples, put them in a ſauce-pan with as much water as will keep them from burning; ſet them over a very ſlow fire, keep them cloſe

covered till they are all of a pulp, then put in a lump of butter, and ſugar to your taſte, beat them well, and ſend them to the table in a ſauce boat.

To boil DUCKS *with* ONION SAUCE.

SCALD and draw your ducks, put them in warm water for a few minutes, then take them out, put them in an earthen pot, pour over them a pint of boiling milk, let them lie in it two or three hours; when you take them out dredge them well with flour, put them in a copper of cold water, put on your cover, let them boil ſlowly twenty minutes, then take them out, and ſmother them with onion ſauce.

To make ONION SAUCE.

BOIL eight or ten large onions, change the water two or three times while they are boiling; when enough, chop them on a board to keep them from growing a bad colour; put them in a ſaucepan, with a quarter of a pound of butter, two ſpoonfuls of thick cream, boil it a little, and pour it over the ducks.

To roaſt DUCKS.

WHEN you have killed and drawn your ducks, ſhred one onion and a few ſage leaves, put them into the ducks, with pepper and ſalt; ſpit, ſinge, and duſt them with flour, baſte them with butter; if your fire be very hot they will be roaſted in twenty minutes; the quicker they are roaſted the better they eat; juſt before you draw them duſt them with flour, and baſte them with butter; put them on a diſh, have ready your gravy,

made of the gizzards and pinions, a large blade of mace, a few pepper corns, a ſpoonful of catchup, the ſame of browning, a tea ſpoonful of lemon pickle, and one onion; ſtrain it, pour it on your diſh, and ſend onion ſauce in a boat.

To boil a TURKEY *with* ONION SAUCE.

LET your turkey have no meat the day before you kill it; when you are going to kill it give it a ſpoonful of alegar, it will make it white and eat tender; when you have killed it, hang it up by the legs for four or five days at leaſt; when you have plucked it draw it at the rump, if you can take the breaſt bone out nicely, it will look much better, cut off the legs, put the end of the thighs into the body of the turkey, ſkewer them down, and tie them with a ſtring, cut off the head and neck, then grate a penny loaf, chop a ſcore or more of oyſters fine, ſhred a little lemon peel, nutmeg, pepper, and ſalt to your palate, mix it up into a light force-meat, with a quarter of a pound of butter, a ſpoonful or two of cream, and three eggs, ſtuff the craw with it, and make the reſt into balls and boil them, ſew up the turkey, dredge it well with flour, put it into a kettle of cold water, cover it, and ſet it over the fire; when the ſcum begins to riſe take it off, put on your cover, let it boil very ſlowly for half an hour, then take off your kettle, and keep it cloſe covered; if it be of a middle ſize let it ſtand half an hour in hot water, the ſteam being kept in will ſtew it enough, make it riſe, keep the ſkin whole, tender and very white; when you diſh it up, pour over it a little of your oyſter ſauce, lay your balls round it, and ſerve it up with the reſt of your ſauce in a boat;

garniſh with lemon and barberries.—N. B. Obſerve to ſet on your turkey in time, that it may ſtew as above: it is the beſt way I ever found to boil one to perfection: When you are going to diſh it up, ſet it over the fire to make it quite hot.

To make SAUCE *for a* TURKEY.

As you open your oyſters, put a pint into a baſon, waſh them out of their liquor, and put them in another baſon; when the liquor is ſettled, pour it clean off into a ſaucepan, with a little white gravy, a tea ſpoonful of lemon pickle, thicken it with flour and a good lump of butter, boil it three or four minutes, put in a ſpoonful of thick cream, put in your oyſters, keep ſhaking them over the fire till they are quite hot, but do not let them boil, it makes them hard and look little.

A ſecond way to make SAUCE *for a* TURKEY.

CUT the ſcrag end of a neck of veal in pieces, put them in a ſaucepan with two or three blades of mace, one anchovy; a few heads of celery, a little Chyan and ſalt, a glaſs of white wine, a ſpoonful of lemon pickle, a tea ſpoonful of muſhroom powder or catchup, a quart of water, put on your cover, and let it boil until it be reduced to a pint, ſtrain it, and thicken it with a quarter of a pound of butter rolled in flour, boil it a little, put in a ſpoonful of thick cream, and pour it over the turkey.

To roaſt a TURKEY.

WHEN you have dreſſed your turkey as before, truſs its head down to the legs, then make your force-meat, take the crumbs of a penny loaf, a quarter of a pound of beef ſuet ſhred fine, a little ſauſage meat, or veal ſcraped and pounded exceeding fine, nutmeg, pepper, and ſalt to your palate, mix it up lightly with three eggs, ſtuff the craw with it, ſpit it, and lay it down a good diſtance from the fire, keep it clear and briſk, ſinge, duſt, and baſte it ſeveral times with cold butter, it makes the froth ſtronger than baſting it with the hot out of the dripping pan, it makes the turkey riſe better: when it is enough, froth it up as before, diſh it up, pour on your diſh the ſame gravy as for the boiled turkey only put in browning inſtead of cream; garniſh with lemon and pickles, ſerve it up; if it be a middle ſize, it will require one hour and a quarter roaſting.

To make SAUCE *for a* TURKEY.

CUT the cruſt off a penny loaf, cut the reſt in thin ſlices, put in cold water, with a few pepper corns, a little ſalt and onion, boil it till the bread is quite ſoft, then beat it well, put in a quarter of a pound of butter, two ſpoonfuls of thick cream, and put it into a baſon.

To boil FOWLS.

WHEN you have plucked your fowls, draw them at the rump, cut off the head, neck, and legs, take the breaſt bone very carefully out, ſkewer them with the end of their legs in the body, tie them round with a

ſtring, ſinge and duſt them well with flour, put them in a kettle of cold water, cover it cloſe, ſet it on the fire; when the ſcum begins to riſe take it off, put on your cover, and let them boil very ſlowly twenty minutes, take them off, cover them cloſe, and the heat of the water will ſtew them enough in half an hour; it keeps the ſkin whole, and they will be both whiter and plumper than if they had boiled faſt; when you take them up, drain them, pour over them white ſauce, or melted butter.

To make WHITE SAUCE *for* FOWLS.

TAKE a ſcrag of veal, the neck of the fowls, or any bits of mutton or veal you have, put them in a ſaucepan, with a blade or two of mace a few black peppercorns, one anchovy, a head of celery, a bunch of ſweet herbs, a ſlice of the end of a lemon, put in a quart of water, cover it cloſe, let it boil till it is reduced to half a pint, ſtrain it, and thicken it with a quarter of a pound of butter, mixed with flour; boil it five or ſix minutes, put in two ſpoonfuls of pickled muſhrooms, mix the yolks of two eggs with a tea cupful of good cream and a little nutmeg, put in your ſauce, keep ſhaking it over the fire, but do not let it boil.

To roaſt large FOWLS.

TAKE your fowls when they are ready dreſſed, put them down to a good fire, ſinge, duſt, and baſte them well with butter; they will be near an hour in roaſting; make a gravy of the necks and gizzards, ſtrain it, put in a ſpoonful of browning; when you diſh them up,

pour the gravy into the diſh, ſerve them up with egg ſauce in a boat.

To make EGG SAUCE.

Boil two eggs hard, half chop the whites, then put in the yolks, chop them both together, but not very fine, put them into a quarter of a pound of good melted butter, and put it in a boat.

To boil YOUNG CHICKENS.

Put your chickens in ſcalding water, as ſoon as the feathers will ſlip off take them out, or it will make the ſkin hard and break; when you have drawn them, lay them in ſkimmed milk for two hours, then truſs them with their heads or their wings, ſinge and duſt them well with flour, put them in cold water, cover them cloſe, ſet them over a very ſlow fire, take off the ſcum, let them boil ſlowly for five or ſix minutes, take them off the fire, keep them cloſe covered in the water for half an hour, it will ſtew them enough, and make them both white and plump when you are going to diſh them, ſet them over the fire to make them hot, drain them, pour over them white ſauce made the ſame way as for the boiled fowls.

To roaſt young CHICKENS.

When you roaſt young chickens, pluck them very carefully, draw them, only cut off the claws, truſs them, and put them down to a good fire, ſinge, duſt, and baſte them with butter; they will take a quarter of an hour roaſting, then froth them up, lay them on your diſh,

pour butter and parſley in your diſh, and ſerve them up hot.

To roaſt PHEASANTS *or* PARTRIDGES.

WHEN you roaſt pheaſants or partridges, keep them at a good diſtance from the fire, duſt them, and baſte them often with freſh butter; if your fire is good, half an hour will roaſt them; put a little gravy in your diſh, made of a ſcrag of mutton, a ſpoonful of catchup, the ſame of browning, and a tea ſpoonful of lemon pickle, ſtrain it, diſh them up, with bread ſauce in a baſon, made the ſame way as for the boiled turkey:—N. B. When a pheaſant is roaſted, ſtick the feathers on the tail before you ſend it to the table.

To roaſt RUFFS *or* REES.

THESE birds I never met with but in Lincolnſhire; the beſt way is to feed them with white bread boiled in milk, they muſt have ſeparate pots, for two will not eat out of one, they will be fat in eight or ten days; when you kill them ſlip the ſkin off the head and neck with the feathers on, then pluck and draw them; when you roaſt them, put them a good diſtance from the fire; if the fire be good, they will take about twelve minutes; when they are roaſted, ſlip the ſkin on again with the feathers on, ſend them up with gravy under them, make the ſame as for pheaſants, and criſp crumbs of bread round the edge of the diſh.

To roaſt WOODCOCKS *or* SNIPES.

PLUCK them, but do not draw them, put them on a ſmall ſpit, duſt and baſte them well with butter; toaſt a few ſlices of a penny loaf, put them on a clean plate, and ſet it under the birds while they are roaſting, if the fire be good they will take about ten minutes roaſting; when you draw them lay them upon the toaſts on the diſh, pour melted butter round them and ſerve them up.

To roaſt WILD DUCKS *or* TEAL.

WHEN your ducks are ready dreſſed, put in them a ſmall onion, pepper, ſalt, and a ſpoonful of red wine, if the fire be good they will roaſt in twenty minutes; make gravy of the necks and gizzards, a ſpoonful of red wine, half an anchovy, a blade or two of mace, a ſlice of an end of lemon, one onion, and a little Chyan pepper; boil it till it is waſted to half a pint, ſtrain it through a hair ſieve, put in a ſpoonful of browning, pour it on your ducks, ſerve them up with onion ſauce in a boat: garniſh your diſh with raſpings of bread.

To boil PIGEONS.

SCALE your pigeons, draw them, take the craw clean out, waſh them in ſeveral waters, cut off the pinions, turn the legs under the wings, dredge them and put them in ſoft cold water, boil them very ſlowly a quarter of an hour, diſh them up, pour over them good melted butter, lay round them a little broccoli in bunches, and ſend parſley and butter in a boat.

To roaſt PIGEONS.

WHEN you have dreſſed your pigeons, as before, roll a good lump of butter in chopped parſley, with pepper and ſalt, put it in your pigeons, ſpit, duſt, and baſte them; if the fire be good they will be roaſted in twenty minutes; when they are enough, lay round them bunches of aſparagus, with parſley and butter for ſauce.

To roaſt LARKS.

PUT a dozen of larks on a ſkewer, tie it to the ſpit at both ends, dredge and baſte them, let them roaſt ten minutes, take the crumbs of a halfpenny loaf, with a piece of butter the ſize of a walnut, put it in a toſſing pan, and ſhake it over a gentle fire till they are a light brown, lay them betwixt your birds, and pour over them a little melted butter.

To boil RABBITS.

WHEN you have caſed your rabbits, ſkewer them with their heads ſtraight up, the fore legs brought down, and their hind legs ſtraight; boil them three quarters of an hour at leaſt, then ſmother them with onion ſauce, made the ſame as for boiled ducks, pull out the jaw bones, ſtick them in their eyes, put a ſprig of myrtle or barberries in their mouths, and ſerve them up.

To roaſt RABBITS.

WHEN you have caſed your rabbits, ſkewer their heads with their mouths upon their backs, ſtick their fore legs into their ribs, ſkewer the hind legs double, then make

a pudding for them of the crumbs of a halfpenny loaf, a little parſley, ſweet marjoram, thyme, a lemon peel, all ſhred fine, nutmeg, pepper, and ſalt to your taſte, mix them up into a light ſtuffing, with a quarter of a pound of butter, a little good cream, and two eggs, put it into the belly and ſew them up, dredge and baſte them well with butter, roaſt them near an hour ſerve them up with parſley and butter for ſauce, chop the livers, and lay them in lumps round the edge of your diſh.

To roaſt a HARE.

SKEWER your hare with the head upon one ſhoulder, the fore legs ſtuck into the ribs, the hind legs double, make your pudding of the crumbs of a penny loaf, a quarter of a pound of beef marrow or ſuet, and a quarter of a pound of butter; ſhred the liver, a ſprig or two of winter ſavoury, a little lemon peel, one anchovy, a little Chyan pepper, half a nutmeg grated; mix them up in a light force-meat, with a glaſs of red wine and two eggs; put it in the belly of your hare, ſew it up, put a quart of good milk in your dripping pan, baſte your hare with it till it is reduced to half a gill, then duſt and baſte it well with butter; if it be a large one it will require an hour and a half roaſting.

To boil a TONGUE.

IF your tongue be a dry one, ſteep it in water all night, then boil it three hours; if you would have it eat hot, ſtick it with cloves, rub it over with the yolk of an egg, ſtrew over it bread crumbs, baſte it with butter, ſet it before the fire till it is a light brown; when you diſh it up, pour a little brown gravy, or red

wine ſauce, mixed the ſame way as for veniſon, lay ſlices of currant jelly round it.——N. B. If it be a pickled one, only waſh it out of water.

To boil a HAM.

STEEP your ham all night in water, then boil it; if it be of a middle ſize it will take three hours boiling, and a ſmall one two hours and a half; when you take it up, pull off the ſkin, and rub it all over with an egg, ſtrew on bread crumbs, baſte it with butter, ſet it to the fire till it be a light brown; if it be to eat hot, garniſh with carrots and ſerve it up.

To roaſt a HAUNCH *of* VENISON.

WHEN you have ſpitted your veniſon, lay over it a large ſheet of paper, then a thin common paſte with another paper over it, tie it well, to keep the paſte from falling; if it be a large one it will take four hours roaſting; when it is enough, take off the paper and paſte, duſt it well with flour, and baſte it with butter; when it is a light brown, diſh it up with brown gravy in your diſh, or currant jelly ſauce and ſend ſome in a boat.

To broil BEEF STEAKS.

CUT your ſteaks off a rump of beef about half an inch thick, let your fire be clear, rub your gridiron well with beef ſuet, when it is hot lay them on; let them broil until they begin to brown, turn them, and, when the other ſide is brown, lay them on a hot diſh, with a ſlice of butter betwixt every ſteak; ſprinkle a little pepper and ſalt over them, let them ſtand two or three

minutes, then ſlice a ſhalot as thin as poſſible into a ſpoonful of water; lay on your ſteaks again, keep turning them till they are enough, put them on your diſh, pour the ſhalot and water amongſt them, and ſend them to the table.

A very good way to fry BEEF STEAKS.

CUT your ſteaks as for boiling, put them into a ſtew pan, with a good lump of butter, ſet them over a very ſlow fire, keep turning them till the butter is become a thick white gravy, pour it into a baſon, and pour more butter to them; when they are almoſt enough, pour all the gravy into your baſon, and put more butter into your pan, fry them a light brown over a quick fire, take them out of the pan, put them in a hot pewter diſh, ſlice a ſhalot among them, put a little in your gravy that was drawn from them, and pour it hot upon them; I think this is the beſt way of dreſſing beef ſteaks. Half a pound of butter will dreſs a large diſh.

To dreſs BEEF STEAKS *the common way.*

FRY your ſteaks in butter a good brown, then put in half a pint of water, an onion ſliced, a ſpoonful of walnut catchup, a little caper liquor, pepper and ſalt, cover them cloſe with a diſh, and let them ſtew gently; when they are enough, thicken the gravy with flour and butter, and ſerve them up.

To broil MUTTON STEAKS.

CUT your ſteaks half an inch thick, when your gridiron is hot rub it with freſh ſuet, lay on your ſteaks,

keep turning them, as quick as poſſible, if you do not take great care the fat that drops from the ſteak will ſmoke them; when they are enough, put them into a hot diſh, rub them well with butter, ſlice a ſhalot very thin into a ſpoonful of water, pour it on them, with a ſpoonful of muſhroom catchup and ſalt; ſerve them up hot.

To broil PORK STEAKS.

OBSERVE the ſame as for the mutton ſteaks, only pork requires more broiling; when they are enough, put in a little good gravy; a little ſage rubbed very fine, ſtrewed over them, gives them a fine taſte.

To haſh BEEF.

CUT your beef in very thin ſlices, take a little of your gravy that runs from it, put it into a toſſing pan, with a tea ſpoonful of lemon pickle, a large one of walnut catchup, the ſame of browning, ſlice a ſhalot in, and put it over the fire; when it boils, put in your beef; ſhake it over the fire till it is quite hot, the gravy is not to be thickened, ſlice in a ſmall pickled cucumber: garniſh with ſcraped horſe-radiſh or pickled onions.

To haſh VENISON.

CUT your veniſon in thin ſlices, put a large glaſs of red wine into a toſſing pan, a ſpoonful of muſhroom catchup, the ſame of browning, an onion ſtuck with cloves, and half an anchovy chopped ſmall: when it boils, put in your veniſon, let it boil three or four minutes, pour it into a ſoup diſh, and lay round it currant jelly, or red cabbage.

To haſh MUTTON.

CUT your mutton in ſlices, put in a pint of gravy or broth into a toſſing pan, with one ſpoonful of muſhroom catchup, and one of browning, ſlice in an onion, a little pepper and ſalt, put it over the fire, and thicken it with flour and butter; when it boils put in your mutton, keep ſhaking it till it is thoroughly hot, put it in a ſoup diſh, and ſerve it up.

To haſh VEAL.

CUT your veal into thin round ſlices, the ſize of half a crown, put them into a ſaucepan, with a little gravy and lemon peel cut exceeding fine, a tea ſpoonful of lemon pickle, put it over the fire, and thicken it with flour and butter; when it boils put in your veal, juſt before you diſh it up put in a ſpoonful of cream, lay ſippets round your diſh, and ſerve it up.

To warm up SCOTCH COLLOPS.

WHEN you have any Scotch collops left put them in a ſtone jar till you want them, then put the jar into a pan of boiling water, let it ſtand till your collops are quite hot, then pour them into a diſh, lay over them a few broiled bits of bacon, and they will eat as well as freſh ones.

To mince VEAL.

CUT your veal in ſlices, then cut it in little ſquare bits, but do not chop it, put it into a ſaucepan, with two or three ſpoonfuls of gravy, a ſlice of lemon, a little pepper and ſalt, a good lump of butter rolled in flour, a tea

ſpoonful of lemon pickle, and a large ſpoonful of cream; keep ſhaking it over the fire till it boils, but do not let it boil above a minute, if you do it will make your veal eat hard: put ſippets round your diſh, and ſerve it up.

To haſh a TURKEY.

TAKE off the legs, cut the thighs in two pieces, cut off the pinions and breaſt in pretty large pieces, take off the ſkin, or it will give the gravy a greaſy taſte, put it into a ſtew pan, with a pint of gravy, a tea ſpoonful of lemon pickle, a ſlice of the end of a lemon, and a little beaten mace, boil your turkey ſix or ſeven minutes, (if you boil it any longer it will make it hard) then put it on your diſh, thicken your gravy with flour and butter, mix the yolks of two eggs with a ſpoonful of thick cream, put it on your gravy, ſhake it over the fire till it is quite hot, but do not let it boil, ſtrain it and pour it over your turkey: lay ſippets round, ſerve it up, and garniſh with lemon or parſley.

To haſh FOWLS.

CUT up your fowl as for eating, put it in a toſſing pan, with half a pint of gravy, a tea ſpoonful of lemon pickle, and a little muſhroom catchup, a ſlice of lemon, thicken it with flour and butter; juſt before you diſh it up put in a ſpoonful of good cream, lay ſippets round your diſh, and ſerve it up.

A nice way to dreſs a COLD FOWL.

PEEL off all the ſkin, and pull the fleſh off the bones in as large pieces as you can, then dredge it with a little flour, and fry it a nice brown in butter, toſs it up in a rich gravy, well ſeaſoned, and thicken it with a piece of butter rolled in flour; juſt before you ſend it up ſqueeze in the juice of a lemon.

To haſh a WOODCOCK *or* PARTRIDGE.

CUT your woodcock up as for eating, work the entrails very fine with the back of a ſpoon, mix it with a ſpoonful of red wine, the ſame of water, half a ſpoonful of alegar, cut an onion in ſlices and pull it into rings, roll a little butter in flour, put them all into your toſſing pan, and ſhake it over the fire till it boils, then put in your woodcock, and when it is thoroughly hot, lay it in your diſh, with ſippets round it, ſtrain the ſauce over the woodcock, and lay on the onion in rings.—It is a pretty corner diſh for dinner or ſupper.

To haſh a WILD DUCK.

CUT up your duck as for eating, put it in a toſſing pan, with a ſpoonful of good gravy, the ſame of red wine, a little of your onion ſauce, or an onion ſliced exceeding thin; when it has boiled two or three minutes, lay the duck in your diſh, pour the gravy over it, it muſt not be thickened; you may add a tea ſpoonful of caper liquor, or a little browning.

To haſh a HARE.

CUT your hare in ſmall pieces, if you have any of the pudding left, rub it ſmall, put to it a large glaſs of red wine, the ſame quantity of water, half an anchovy chopped fine, an onion ſtuck with four cloves a quarter of a pound of butter rolled in flour, ſhake them all together over a ſlow fire, till your hare is thoroughly hot, it is a bad cuſtom to let any kind of haſh boil longer, (it makes the meat eat hard) ſend your hare to the table in a deep diſh, lay ſippets round it, but take out the onion, and ſerve it up.

To boil CABBAGE.

CUT off the outſide leaves, and cut it in quarters, pick it well and waſh it clean, boil it in a large quantity of water, with plenty of ſalt in it; when it is tender, and a fine light green, lay it on a ſieve to drain, but do not ſqueeze it, if you do, it will take off the flavour; have ready ſome very rich melted butter, or chop it with cold butter.—Greens muſt be boiled the ſame way.

To boil a CAULIFLOWER.

WASH and clean your cauliflower, boil it in plenty of milk and water (but no ſalt) till it be tender; when you diſh it up, lay greens under it, pour over it good melted butter, and ſend it up hot.

To broil BROCCOLI *in imitation of* ASPARAGUS.

TAKE the ſide ſhoots of broccoli, ſtrip off the leaves, and with a penknife take off all the out rind up to the

head, tie them in bunches, and put them in ſalt and water; have ready a pan of boiling water, with a handful of ſalt in it; boil them ten minutes, then lay them in bunches, and pour over them good melted butter.

To ſtew SPINAGE.

WASH your ſpinage well in ſeveral waters, put it in a cullender, have ready a large pan of boiling water, with a handful of ſalt, put it in, let it boil two minutes, it will take off the ſtrong earthy taſte; then put it into a ſieve, ſqueeze it well, put a quarter of a pound of butter into a toſſing pan, put in your ſpinage, keep turning and chopping it with a knife until it be quite dry and green; lay it upon a plate, preſs it with another, cut it in the ſhape of ſippets or diamonds, pour round it very rich melted butter; it will eat exceeding mild, and quite a different taſte from the common way.

To boil ARTICHOKES.

IF they are young ones, leave about an inch of the ſtalks, put them in ſtrong ſalt and water for an hour or two, then put them in a pan of cold water, ſet them over the fire, but do not cover them, it will take off their colour; when you diſh them up, put rich melted butter in ſmall cups or pots, like rabbits; put them in the diſh with your artichokes, ſend them up.

To boil ASPARAGUS.

SCRAPE your aſparagus, tie them in ſmall bunches, boil them in a large pan of water with ſalt in it: before you diſh them up toaſt ſome ſlices of white bread, and

dip them in the boiling water; lay the aſparagus on your toaſts, pour on them very rich melted butter, and ſerve them up hot.

To boil FRENCH BEANS.

CUT the ends of your beans off, then cut them ſlant ways, put them in ſtrong ſalt and water as you do them, let them ſtand an hour, boil them in a large quantity of water, with a handful of ſalt in it, they will be a fine green: when you diſh them up pour on them melted butter, and ſend them up.

To boil WINDSOR BEANS.

BOIL them in a good quantity of ſalt and water, boil and chop ſome parſley, put it in good melted butter; ſerve them up with bacon in the middle, if you chooſe it.

To boil GREEN PEAS.

SHELL your peas juſt before you want them, put them in boiling water, with a little ſalt and a lump of loaf ſugar: when they begin to dent in the middle they are enough: ſtrain them in a ſieve, put a good lump of butter into a mug, give your peas a ſhake, put them on a diſh, and ſend them to the table.——Boil a ſprig of mint in another water, chop it fine and lay it in lumps round the edge of your diſh.

To boil PARSNIPS.

WASH your parſnips well, boil them till they are ſoft, then take off the ſkin, beat them in a bowl with a little ſalt, put to them a little cream, and a lump of butter, put them in a toſſing pan, and let them boil till they are like a light cuſtard pudding, put them on a plate, and ſend them to the table.

CHAP. IV.

Obſervations on MADE DISHES.

BE careful the toſſing pan is well tinned, quite clean, and not gritty, and put every ingredient into your white ſauce, and have it of a proper thickneſs, and well boiled, before you put in eggs and cream, for they will not add much to the thickneſs, nor ſtir them with a ſpoon after they are in, nor ſet your pan on the fire, for it will gather at the bottom, and be in lumps, but hold your pan a good height from the fire, and keep ſhaking the pan round one way, it will keep the ſauce from curdling, and be ſure you do not let it boil; it is the beſt way to take up your meat, collops, or haſh, or any other kind of a diſh you are making with a fiſh ſlice, and ſtrain your ſauce upon it, for it is almoſt impoſſible to prevent little bits of meat from mixing with the ſauce, but by this method the ſauce will look clear.

In the brown made diſhes take ſpecial care no fat is on the top of the gravy, but ſkim it clean off, that it may be of a fine brown, and taſte of no one thing in particular; if you uſe any wine, put it in ſome time before your diſh is ready; to take off the rawneſs, for nothing can give a made diſh a more diſagreeable taſte than raw wine, or freſh anchovy: when you uſe fried force-meat balls, put them on a ſieve to drain the fat from them, and never let them boil in your ſauce, it will give it a greaſy look, and ſoften the balls; the beſt way is to put them in after your meat is diſhed up.

You may uſe pickled muſhrooms, artichoke bottoms, morels, truffles, and force-meat balls in almoſt every made diſh, and in ſeveral you may uſe a roll of force-meat inſtead of balls, as in the porcupine breaſt of veal, and where you can uſe it, it is much handſomer than balls, eſpecially in a mock turtle, collared or ragooed breaſt of veal, or any large made diſh.

To make LEMON PICKLE.

TAKE two dozen of lemons, grate off the out rind very thin, cut them in four quarters, but leave the bottoms whole, rub on them equally half a pound of bay ſalt, and ſpread them on a large pewter diſh, put them in a cool oven, or let them dry gradually by the fire till all the juice is dried into the peels, then put them into a pitcher, well glazed, with one ounce of mace, half an ounce of cloves beat fine, one ounce of nutmeg cut in thin ſlices, four ounces of garlick peeled, half a pint of muſtard ſeed bruiſed a little, and tied in a muſlin bag, pour two quarts of boiling white wine vinegar upon them, cloſe the pitcher

well up, and let it ſtand five or ſix days by the fire; ſhake it well up every day, then tie it up, and let it ſtand for three months to take off the bitter; when you bottle it put the pickle and lemon in a hair ſieve, preſs them well, to get out the liquor, and let it ſtand till another day, then pour off the fine, and bottle it; let the other ſtand three or four days and it will refine itſelf, pour it off and bottle it, let it ſtand again, and bottle it, till the whole is refined: it may be put in any white ſauce and will not hurt the colour; it is very good for fiſh ſauce and made diſhes, a tea ſpoonful is enough for white, and two for brown ſauce for a fowl; it is a moſt uſeful pickle, and gives a pleaſant flavour; be ſure you put it in before you thicken the ſauce, or put any cream in, leſt the ſharpneſs make it curdle.

Browning for MADE DISHES.

BEAT ſmall four ounces of treble refined ſugar, put it in a clear iron frying pan, with one ounce of butter, ſet it over a clear fire, mix it very well together all the time; when it begins to be frothy, the ſugar is diſſolving, hold it higher over the fire, have ready a pint of red wine; when the ſugar and butter is of a deep brown, pour in a little of the wine, ſtir it well together, then add more wine, and keep ſtirring it all the time; put in half an ounce of Jamaica pepper, ſix cloves, four ſhalots peeled, two or three blades of mace, three ſpoonfuls of muſhroom catchup, a little ſalt, the out rind of one lemon, boil it ſlowly for ten minutes, pour it into a baſon; when cold take off the ſcum very clean, and bottle it for uſe.

To dreſs a MOCK TURTLE.

TAKE the largeſt calf's head you can get, with the ſkin on, put it in ſcalding water till you find the hair will come off, clean it well, and waſh it in warm water, and boil it three quarters of an hour, then take it out of the water and ſlit it down the face, cut off all the meat along with the ſkin as clean from the bone as you can, aud be careful you do not break the ears off, lay it on a flat diſh, and ſtuff the ears with force-meat, and tie them round with cloths, take the eyes out, and pick all the reſt of the meat clean from the bones, put it in a toſſing pan, with the niceſt and fatteſt part of another calf's head, without the ſkin on, boiled as long as the above, and three quarts of veal gravy; lay the ſkin in the pan cloſe, and let it ſtew over a moderate fire one hour, then put in three ſweet breads fried a light brown, one ounce of morels, the ſame of truffles, five artichoke bottoms boiled, one anchovy boned and chopped ſmall, a tea ſpoonful of Chyan pepper, a little ſalt, half a lemon, three pints of Madeira wine, two meat ſpoonfuls of muſhroom catchup, one of lemon pickle, half a pint of muſhrooms, and let them ſtew ſlowly half an hour longer, and thicken it with flour and butter; have ready the yolks of four eggs boiled hard, and the brains of both heads boiled: cut the brains the ſize of nutmegs, and make a rich force-meat, and ſpread it on the caul of a leg of veal, roll it up and boil it in a cloth one hour: when boiled, cut it in three parts, the middle largeſt, then take up the meat into the diſh, and lay the head over it, with the ſkin ſide up, and put the largeſt

piece of force-meat between the ears, and make the top of the ears to meet round it (this is called the crown of the turtle:) lay the other ſlices of the force-meat oppoſite to each other at the narrow end, and lay a few of the truffles, morels, brains, muſhrooms, eggs, and artichoke bottoms upon the face and round it, ſtrain the gravy boiling hot upon it, be as quick in diſhing it up as poſſible, for it ſoon gets cold.

MOCK TURTLE *a ſecond way.*

DRESS the hair off a calf's head as before, boil it half an hour; when boiled, cut it in pieces half an inch thick, and one inch and a half long, put it into a ſtew pan, with two quarts of veal gravy, and ſalt to your taſte: let it ſtew one hour, then put in a pint of Madeira wine, half a tea ſpoonful of Chyan pepper, truffles and morels one ounce each, three or four artichoke bottoms boiled and cut in quarters when the meat begins to look clear, and the gravy ſtrong, put in half a lemon and thicken it with flour and butter, fry a few force-meat balls, beat four yolks of hard boiled eggs in a mortar very fine, with a lump of butter, and make them into balls the ſize of pigeon's eggs; put the force-meat balls and eggs in after you have diſhed it up.

N. B. A lump of butter put in the water makes the artichoke bottoms boil white and ſooner.

To make an ARTIFICIAL TURTLE.

SCALD a calf's head, cut in pieces one inch thick, two broad, and four long; parboil a ſalmon's liver, cut it in ten or twelve pieces, ſeaſon the whole with beaten mace,

ſalt, and Chyan; put them into a well tinned copper diſh with a pint and a half of gravy made of veal, ſix anchovies, a blade of mace, and a ſprig of ſweet marjoram (your gravy muſt be very good) a pint of Madeira wine, the juice of four or five lemons ſtrained from the ſeeds, the yolks of ten or twelve eggs boiled hard, and about three dozen of force-meat balls, made as the receipt directs; let it ſtew gently about an hour, always keep it cloſe covered; then ſtir in a lump of butter the ſize of an orange, with a tea ſpoonful of fine flour rolled in it, and let it ſtew full two hours longer: if you perceive it wants addition of ſeaſoning, &c. add it to it a few minutes before you ſerve it up, which muſt be in a ſoup diſh or tureen, with the yolks and ſlices of lemon on the top; take care to ſkin off the fat before you diſh it up.

To make Force-meat for an ARTIFICIAL TURTLE.

TAKE a pound of the fat of a loin of veal, the ſame of lean, with ſix boned anchovies, beat them fine in a marble mortar, ſeaſon with mace, Chyan, ſalt, a little ſhred parſley, ſweet marjoram, ſome juice of lemon, and three or four ſpoonfuls of Madeira wine, mix theſe well together, and make it into little balls, duſt them with a little fine flour, and put them into your diſh to ſtew about half an hour before you ſerve it up: the green ſkin of a ſalmon's head is a very great addition to your turtle; boil it a little, then ſtew it among the reſt of the things.

To make a CALF'S HEAD *Haſh.*

CLEAN your calf's head exceeding well, and boil it a quarter of an hour; when it is cold cut the meat into thin broad ſlices, and put it into a toſſing pan, with two quarts of gravy; and when it has ſtewed three quarters of an hour add to it one anchovy, a little beaten mace, and Chyan to your taſte, two tea ſpoonfuls of lemon pickle, two meat ſpoonfuls of walnut catchup, half an ounce of truffles or morels, a ſlice or two of lemon, a bundle of ſweet herbs, and a glaſs of white wine, mix a quarter of a pound of butter with flour, and put it in a few minutes before the head is enough, take your brains and put them into hot water, it will make them ſkin ſooner, and beat them fine in a baſon, then add to them two eggs, one ſpoonful of flour, a bit of lemon peel ſhred fine, chop ſmall a little parſley, thyme, and ſage, beat them very well together, ſtrew in a little pepper and ſalt, then drop them in little cakes into a panful of boiling hog's lard, and fry them a light brown, then lay them on a ſieve to drain; take your haſh out of the pan with a fiſh ſlice, and lay it on your diſh, and ſtrain your gravy over it, lay upon it a few muſhrooms, force-meat balls, the yolks of four eggs boiled hard, and the brain cakes:—garniſh with lemon and pickles.

It is proper for a top or ſide diſh.

To dreſs a CALF'S HEAD *the beſt way.*

TAKE a calf's head with the ſkin on, and ſcald off all the hair, and clean it very well, cut it in two; take out

the brains, boil the head very white and tender, take one part quite off the bone, and cut it into nice pieces, with the tongue, dredge it with a little flour, and let it ſtew on a ſlow fire for about half an hour in rich white gravy made of veal, mutton, and a piece of bacon, ſeaſoned with pepper, ſalt, onion, and a very little mace; it muſt be ſtrained off before the haſh is put in it, thicken it with a little butter rolled in flour: the other part of the head muſt be taken off in one whole piece, ſtuff it with nice force-meat, and roll it like a collar, and ſtew it tender in gravy, then put it in the middle of the diſh, and the haſh all round, garniſh it with force-meat balls, fried oyſters, and the brains made into little cakes dipped in rich butter and fried. You may add wine, morels, truffles, or what you pleaſe, to make it good and rich.

To dreſs a CALF'S HEAD *Surpriſe.*

DRESS off the hair of a large calf's head as directed in the mock turtle, then take a ſharp pointed knife, and raze off the ſkin, with as much of the meat from the bones as you poſſibly can get, that it may appear like a whole head when it is ſtuffed, and be careful you do not cut the ſkin in holes, then ſcrape a pound of fat bacon, the crumbs of two penny loaves, grate a ſmall nutmeg, with ſalt, Chyan pepper, and ſhred lemon peel to your taſte, the yolks of ſix eggs well beat, mix all up into a rich force-meat, put a little into the ears, and ſtuff the head with the remainder, have ready a deep narrow pot that it will juſt go in, with two quarts of water, half a pint of white wine, two ſpoonfuls of lemon pickle, the ſame of walnut and muſhroom catchup, one anchovy, a blade or two of mace, a bundle of ſweet herbs, a little

ſalt and Chyan pepper, lay a coarſe paſte over it to keep in the ſteam, and ſet it in a very quick oven, two hours and a half; when you take it out, lay your head in á ſoup diſh, ſkim the fat clean off the gravy, and ſtrain it through a hair ſieve into a toſſing pan, thicken it with a lump of butter rolled in flour; when it has boiled a few minutes, put in the yolks of ſix eggs well beat, and mixed with half a pint of cream, but do not let it boil, it will curdle the eggs; you muſt have ready boiled a few force-meat balls, half an ounce of truffles and morels, it would make the gravy too dark a colour to ſtew them in it; pour gravy over your head, and garniſh with the truffles, morels, force-meat balls, muſhrooms, and barberries, and ſerve it up.—This is a handſome top diſh at a ſmall expence.

To grill a CALF'S HEAD.

WASH your calf's head clean, and boil it almoſt enough, then take it up and haſh one half, the other half rub over with the yolk of an egg, a little pepper and ſalt, ſtrew over it bread crumbs, parſley chopped ſmall, and a little grated lemon peel, ſet it before the fire, and keep baſting it all the time to make the froth riſe; when it is a fine light brown, diſh up your haſh, and lay the grilled ſide upon it.

Blanch your tongue, ſlit it down the middle, and lay it on a ſoup plate: ſkin the brains, boil them with a little ſage and parſley; chop them fine, and mix them with a little melted butter and a ſpoonful of cream, make them hot, and pour them over the tongue, ſerve them up, and they are ſauce for the head.

To collar a CALF'S HEAD.

TAKE a calf's head with the ſkin on and ſcald it, clean it well, then bone it, ſeaſon it with pepper, ſalt, cloves, mace, and a little ginger, all ground very fine, take ſome cochineal, diſſolve it in ſome water, rub it on the inſide of the head with a little bay ſalt, and a large handful of chopped parſley, roll it up tight in a cloth, and boil it till you think it is enough in a pickle made of all ſorts of ſweet herbs, ſpices, and ſome red wine, then unroll the cloth and roll it tight again, and put weights upon it, as it lies in the pickle, to preſs it cloſe till it is cold, then boil ſome bran and water with ſome bay and common ſalt, ſtrain it off and when they are both cold put in the head, and let it lie three or four days before you uſe it.

To make a PORCUPINE *of a* BREAST *of* VEAL.

BONE the fineſt and largeſt breaſt of veal you can get, rub it over with the yolks of two eggs, ſpread it on the table, lay over it a little bacon cut as thin as poſſible, a handful of parſley ſhred fine, the yolks of five hard boiled eggs chopped ſmall, a little lemon peel cut fine, nutmeg, pepper, and ſalt to your taſte, and the crumbs of a penny loaf ſteeped in cream, roll the breaſt cloſe and ſkewer it up, then cut fat bacon and the lean of ham that has been a little boiled, or it will turn the veal red, and pickled cucumbers about two inches long to anſwer the other lardings, and lard it in rows, firſt ham, then bacon, then cucumbers till you have larded it all over the veal; put it into a deep earthen pot, with a pint of

water, cover it, and ſet it in a ſlow oven two hours; when it comes from the oven ſkim the fat off, and ſtrain the gravy through a ſieve into a ſtew pan, put in a glaſs of white wine, a little lemon pickle, and caper liquor, a ſpoonful of muſhroom catchup, thicken with a little butter, rolled in flour, lay your porcupine on a diſh, and pour it hot upon it, cut a roll of force-meat in four ſlices, lay one at each end, and the other at the ſides; have ready your ſweet bread cut in ſlices and fried, lay them round it, with a few muſhrooms. It is a grand bottom diſh when game is not to be had.

N. B.—Make the force-meat of a few chopped oyſters, the crumbs of a penny loaf, half a pound of beef ſuet ſhred fine, and the yolks of four eggs, mix them well together with nutmeg, Chyan pepper, and ſalt to your palate, ſpread it on a veal caul, and roll it up cloſe like a collared eel, bind it in a cloth, and boil it one hour.

To ragoo a BREAST *of* VEAL.

HALF roaſt a breaſt of veal, then bone it, and put it in a toſſing pan, with a quart of veal gravy, one ounce of morels, the ſame of truffles, ſtew it till tender, and juſt before you thicken the gravy put in a few oyſters, pickled muſhrooms, and pickled cucumbers, cut in ſmall ſquare pieces, the yolks of four eggs boiled hard, cut your ſweetbread in ſlices, and fry it a light brown, diſh up your veal, and pour the gravy hot over it, lay your ſweetbread round, morels, truffles and eggs upon it; garniſh with pickled barberries; this is proper for either top or ſide for dinner, or bottom for ſupper

To collar a BREAST *of* VEAL.

TAKE the fineſt breaſt of veal, bone it, and rub it over with the yolks of two eggs, and ſtrew over it ſome crumbs of bread, a little grated lemon, a little pepper and ſalt, a handful of chopped parſley, roll it up tight, and bind it hard with twine, wrap it in a cloth, and boil it one hour and a half, then take it up to cool; when a little cold, take off the cloth, and clip off the twine carefully, leſt you open the veal, cut in five ſlices, lay them on a diſh, with the ſweet bread boiled and cut in thin ſlices and laid round them with ten or twelve force-meat balls; pour over your white ſauce, and garniſh with barberries or green pickles.

The white ſauce muſt be made thus:—Take a pint of good veal gravy, put to it a ſpoonful of lemon pickle, half an anchovy, a tea ſpoonful of muſhroom powder, or a few pickled muſhrooms, give it a gentle boil; then put in half a pint of cream, the yolks of two eggs beat fine, ſhake it over the fire after the eggs and cream is in, but do not let it boil, it will curdle the cream. It is proper for a top diſh at night, or a ſide diſh for dinner.

To boil a BREAST *of* VEAL.

SKEWER your breaſt of veal, that it will lie flat in the diſh, boil it one hour (if a large one an hour and a quarter,) make white ſauce as before mentioned for the collared one, pour it over and garniſh with pickles,

A NECK *of* VEAL CUTLETS.

CUT a neck of veal into cutlets, fry them a fine brown, then put them in a toſſing pan, and ſtew them till tender in a quart of good gravy, then add one ſpoonful

of browning, the ſame of catchup, ſome fried force-meat balls, a few truffles, morels, and pickled muſhrooms, a little ſalt, and Chyan pepper, thicken your gravy with flour and butter, let it boil a few minutes, lay your cutlets in a diſh, with the top of the ribs in the middle, pour your ſauce over them, lay your balls, morels, truffles, and muſhrooms over the cutlets, and ſend them up.

A NECK *of* VEAL *à-la-royale.*

CUT off the ſcrag end and part of the chine bone, to make it lie flat in the diſh, then chop a few muſhrooms, ſhalots, a little parſley and thyme all very fine with pepper and ſalt, cut middle ſized lards of bacon, and roll then in the herbs, &c. and lard the part of the neck, put it in a ſtew pan, with ſome lean bacon or ſhank of ham, and the chine bone and ſcrag cut in pieces, with three or four carrots, onions, a head of celery, and a little beaten mace; pour in as much water as will cover the pan very cloſe, and let it ſtew ſlowly for two or three hours, till tender, then ſtrain half a pint of the liquor out of the pan through a fine ſieve, ſet it over a ſtove and let it boil, keep ſtirring it till it is dry at the bottom, and of a good brown; be ſure you do not let it burn; then add more of the liquor ſtrained free from fat, and keep ſtirring it till it becomes a fine thick brown glaze, then take the veal out of the ſtew pan, and wipe it clean, and put the larded ſide down upon the glaze, ſet it over a gentle fire five or ſix minutes to take the glaze, then lay it in the diſh with the glazed ſide up, and put into the ſame ſtew pan as much flour as will lie on a ſixpence, ſtir it about well, and add ſome of the braize liquor, if any left; let it boil till it is of a proper thick-

neſs, ſtrain it, and pour it in the bottom of the diſh, ſqueeze in it a little juice of lemon, and ſerve it up.

Bombarded VEAL.

CUT the bone nicely out of a fillet, make a force-meat of the crumbs of a penny loaf, half a pound of fat bacon ſcraped, a little lemon peel or lemon thyme, parſley, two or three ſprigs of ſweet marjoram, one anchovy, chop them all very well, grate a little nutmeg, Chyan pepper and ſalt to your palate, mix all up together with an egg and a little cream, and fill up the place where the bone came out with the forcemeat, then cut the fillet acroſs, in cuts about one inch from another all round the fillet, fill one neck with force-meat, a ſecond with boiled ſpinage, that is boiled and well ſqueezed, a third with bread crumbs, chopped oyſters, and beef marrow, then force-meat, and fill them up as above all round the fillet, wrap the caul cloſe round it, and put it in a deep pot, with a pint of water, make a coarſe paſte to lay over it, to keep the oven from giving it a fiery taſte; when it comes out of the oven, ſkim off the fat, and put the gravy in a ſtew pan, with a ſpoonful of lemon pickle, and another of muſhroom catchup, two of browning, half an ounce of morels and truffles, five bottled artichoke bottoms cut in quarters, thicken the ſauce with flour and butter, give it a gentle boil, and pour it upon the veal into your diſh.

To make a FRICANDO *of* VEAL.

CUT ſteaks half an inch thick, and ſix inches long; out of the thick part of a leg of veal, lard them with ſmall cardoons, and duſt them with flour; put them

before the fire to broil a fine brown, then put them into a large toſſing pan, with a quart of good gravy, and let them ſtew half an hour, then put in two tea ſpoonfuls of lemon pickle, a meat ſpoonful of walnut catchup, the ſame of browning, a ſlice of lemon, a little anchovy and Chyan, a few morels and truffles, when your fricandoes are tender, take them up, and thicken your gravy with flour and butter, ſtrain it, place your fricandoes in the diſh, pour your gravy on them; garniſh with lemons and barberries. You may lay round them force-meat balls fried, or force-meat rolled in veal caul, and yolks of eggs boiled hard.

To make VEAL OLIVES.

CUT the thick part of a leg of veal in thin ſlices, flatten them with the broad ſide of a cleaver, rub them over with the yolk of an egg, ſtrew over every piece a very thin ſlice of bacon, with a few bread crumbs, a little lemon peel and parſley chopped ſmall, pepper, ſalt, and nutmeg; roll them up cloſe, and ſkewer them tight, then rub them with the yolks of eggs, and roll them in bread crumbs and parſley chopped ſmall, put them into a tin dripping pan to bake or fry them; then take a pint of good gravy, add to it a ſpoonful of lemon pickle, the ſame of walnut catchup, and one of browning, a little anchovy and Chyan pepper, thicken it with flour and butter, ſerve them up with force-meat balls, and ſtrain the gravy hot upon them; garniſh with pickles, and ſtrew over them a few pickled muſhrooms.—You may dreſs veal cutlets the ſame way, but not roll them.

To make VEAL OLIVES *a ſecond way.*

CUT large collops off a fillet of veal, and hack them very well with the back of a knife, ſpread force-meat very thin over every one, roll them up and roaſt them, or bake them in an oven; make a ragoo of oyſters and ſweetbreads diced; a few morels and muſhrooms, and lay them in the diſh with the rolls of veal: if you have oyſters enough, chop and mix ſome with the force-meat, it makes it much better; force-meat balls look very pretty round them; there muſt be nice brown gravy in the diſh, and they muſt be ſent up hot.

To dreſs SCOTCH COLLOPS *white.*

CUT them off the thick part of a leg of veal, the ſize and thickneſs of a crown piece, put a lump of butter into a toſſing pan, and ſet it over a ſlow fire, or it will diſcolour your collops: before the pan is hot lay your collops in, and keep turning them over till you ſee the butter is turned to a thick white gravy; put your collops and gravy in a pot, and ſet them upon the hearth to keep warm; put cold butter again into your pan every time you fill it, and fry them as above, and ſo continue till you have finiſhed; when you have fried them, pour your gravy from them into your pan, with a tea ſpoonful of lemon pickle, muſhroom catchup, caper liquor, beaten mace, Chyan pepper, and ſalt, thicken with flour and butter; when it has boiled five minutes, put in the yolks of two eggs well beat and mixed, with a tea cupful of rich cream: keep ſhaking your pan over the fire till your gravy looks of a fine thickneſs, then put in your collops and ſhake them; when they are quite hot put

them on your diſh, with force-meat balls, ſtrew over them pickled muſhrooms:—Garniſh with barberries and kidney beans.

To dreſs SCOTCH COLLOPS *brown.*

CUT your collops the ſame way as the white ones, but brown your butter before you lay in your collops, fry them over a quick fire, ſhake and turn them, and keep them on a fine froth; when they are a light brown, put them into a pot and fry them as the white ones; when you have fried them all brown, pour all the gravy from them into a clean toſſing pan, with half a pint of gravy made of the bones and bits you cut the collops off, two tea ſpoonfuls of lemon pickle, a large one of catchup, the ſame of browning, half an ounce of morels, half a lemon, a little anchovy, Chyan, and ſalt to your taſte, thicken it with flour and butter, let it boil five or ſix minutes, then put in your collops, and ſhake them over the fire; if they boil it will make them hard; when they have ſimmered a little, take them out with an egg ſpoon, and lay them on your diſh, ſtrain your gravy, and pour it hot on them; lay over them force-meat balls, and little ſlices of bacon curled round a ſkewer and boiled, throw a few muſhrooms over; garniſh with lemon and barberries, and ſerve them up.

To dreſs SCOTCH COLLOPS *the French way.*

TAKE a leg of veal, and cut your collops pretty thick, five or ſix inches long, and three inches broad, rub them over with the yolk of an egg, put pepper and ſalt, and grate a little nutmeg on them, and a little ſhred parſley; lay them on an earthen diſh, and ſet them before the fire,

baſte them with butter, and let them be a fine brown, then turn them on the other ſide, and rub them as above, baſte and brown it the ſame way; when they are thoroughly enough, make a good brown gravy with truffles and morels, diſh up your collops, lay truffles and morels and the yolks of hard boiled eggs over them; garniſh with criſp parſley and lemon.

SWEETBREADS *à la daube.*

TAKE three of the largeſt and fineſt ſweetbreads you can get, put them in a ſaucepan of boiling water for five minutes, then take them out and when they are cold lard them with a row down the middle, with very little pieces of bacon, then a row on each ſide of lemon peel, cut the ſize of wheat ſtraw; then a row on each ſide of pickled cucumbers, cut very fine; put them in a toſſing pan, with good veal gravy, a little juice of lemon, a ſpoonful of browning, ſtew them gently a quarter of an hour; a little before they are ready thicken them with flour and butter, diſh them up, and pour the gravy over, lay round them bunches of boiled celery, or oyſter patties; garniſh them with ſtewed ſpinage, green coloured parſley; ſtick a bunch of barberries in the middle of each ſweetbread.—It is a pretty corner diſh for either dinner or ſupper.

Forced SWEETBREADS.

PUT three ſweetbreads in boiling water five minutes, beat the yolk of an egg a little, and rub it over them with a feather; ſtrew on bread crumbs, lemon peel, and parſley ſhred very fine, nutmeg, ſalt, and pepper to your

palate; ſet them before the fire to brown, and add to them a little veal gravy, put a little muſhroom powder, caper liquor or juice of lemon and browning, thicken it with flour and butter, boil it a little, and pour it in your diſh, lay in your ſweetbreads, and lay over them lemon peel in rings, cut like ſtraws; garniſh with pickles.

To fricaſee SWEETBREADS *brown.*

SCALD three ſweetbreads: when cold, cut them in ſlices the thickneſs of a crown piece, dip them in batter, and fry them in freſh butter a nice brown, make a gravy for them as the laſt, ſtew your ſweetbreads ſlowly in the gravy eight or ten minutes, lay them on your diſh, and pour the gravy over them; garniſh with lemon or barberries.

To fricaſee SWEETBREADS *white.*

SCALD and ſlice the ſweetbreads as before, put them in a toſſing pan, with a pint of veal gravy, a ſpoonful of white wine, the ſame of muſhroom catchup, a little beaten mace, ſtew them a quarter of an hour, thicken your gravy with flour and butter a little before they are enough; when you are going to diſh them up, mix the yolk of an egg with a tea cupful of thick cream and a little grated nutmeg: put it into your toſſing pan, and ſhake it well over the fire, but do not let it boil; lay your ſweetbreads on your diſh, and pour your ſauce over them; garniſh with pickled red beet root and kidney beans.

To ragoo SWEETBREADS.

RUB them over with the yolk of an egg, ſtrew over them bread crumbs parſley, thyme, and ſweet marjoram ſhred ſmall, and pepper and ſalt; make a roll of force-meat like a ſweatbread, and put it in a veal caul, and roaſt them in a Dutch oven; take ſome brown gravy, and put to it a little lemon pickle, muſhroom catchup, and the end of a lemon; boil the gravy, and when the ſweetbreads are enough lay them in a diſh, with the force-meat in the middle, take the end of the lemon out, and pour the gravy into the diſh, and ſerve them up.

To ſtew a FILLET *of* VEAL.

TAKE a fillet of a cow calf, ſtuff it well under the elder at the bone and quite through to the ſhank, put it in the oven, with a pint of water under it, till it is a fine brown, then put it in a ſtew pan, with three pints of gravy; ſtew it tender, put in a few morels, truffles, a tea ſpoonful of lemon pickle, a large one of browning, and one of catchup, and a little Chyan pepper; thicken with a lump of butter rolled in flour; diſh up your veal, ſtrain your gravy over, lay round force-meat balls: garniſh with pickles and lemon.

To ragoo a FILLET *of* VEAL.

LARD your fillet and half roaſt it, then put it in a toſſing pan, with two quarts of good gravy, cover it cloſe, and let it ſtew till tender, then add one ſpoonful of white wine, one of browning, one of catchup, a tea ſpoonful of lemon pickle, a little caper liquor, half an

ounce of morels, thicken with flour and butter, put round it a few yolks of eggs.

A good way to dreſs a MIDCALF.

TAKE a calf's heart, ſtuff it with good force-meat, and ſend it to the oven in an earthen diſh, with a little water under it, lay butter over it, and dredge it with flour, boil half the liver and all the lights together half an hour, then chop them ſmall and put them into a toſſing pan, with a pint of gravy, one ſpoonful of lemon pickle, and one of catchup, ſqueeze in half a lemon, pepper and ſalt, thicken with a good piece of butter rolled in flour; when you diſh it up, pour the minced meat in the bottom, and have ready fried, a fine brown, the other half of the liver cut in thin ſlices, and little bits of bacon, ſet the heart in the middle, and lay the liver and bacon over the minced meat, and ſerve it up.

To diſguiſe a LEG *of* VEAL.

LARD the top ſide of a leg of veal in rows with bacon, and ſtuff it well with force-meat made of oyſters, then put it into a large ſaucepan, with as much water as will cover it, put on a cloſe lid, to keep in the ſteam, ſtew it gently till quite tender, then take it up, and boil down the gravy in the pan to a quart, ſkim off the fat, and add half a lemon, a ſpoonful of muſhroom catchup, a little lemon pickle, the crumbs of half a penny loaf grated exceeding fine, boil it in your gravy till it looks thick, then add half a pint of oyſters, if not thick enough, roll a lump of butter in flour and put it in, with half a pint of good cream, and the yolks of three eggs, ſhake your ſauce over the fire, but do not let it boil after the eggs

are in leſt it curdle; put your veal in a deep diſh, and pour the ſauce over it; garniſh with criſped parſley and fried oyſters.—It is an excellent diſh for the top of a large table.

HERRICO *of a* NECK *of* MUTTON.

CUT the beſt end of a neck of mutton into chops in ſingle ribs, flatten them, and fry them a light brown, then put them into a large ſaucepan, with two quarts of water, a large carrot cut in ſlices, cut at the edge like wheels; when they have ſtewed a quarter of an hour put in two turnips cut in ſquare ſlices, the white part of a head of celery, a few heads of aſparagus, two cabbage lettuces fried, and Chyan to your taſte, boil them all together till they are tender, the gravy is not to be thickened; put it into a tureen, or ſoup diſh. It is proper for a top diſh.

To dreſs a NECK *of* MUTTON *to eat like* VENISON.

CUT a large neck before the ſhoulder is taken off, broader than uſual, and the flap of the ſhoulder with it, to make it look handſomer, ſtick your neck all over in little holes with a ſharp penknife, and pour a bottle of red wine upon it, and let it lie in the wine four or five days, turn and rub it three or four times a day, then take it out, and hang it up for three days in the open air out of the ſun, and dry it often with a cloth, to keep it from muſting; when you roaſt it, baſte it with the wine it was ſteeped in, if any left, if not, freſh wine, put white paper, three or four folds, to keep in the fat, roaſt it thoroughly, and then take off the ſkin, and froth it nicely, and ſerve it up.

To make FRENCH STEAKS *of a* NECK *of* MUTTON.

LET your mutton be very good and large, and cut off moſt part of the fat of the neck, and then cut the ſteaks two inches thick, make a large hole through the middle of the fleſhy part of every ſteak with a penknife, and ſtuff it with a little nutmeg, pepper and ſalt, mixed up with the yolk of an egg: when they are ſtuffed, wrap them in writing paper, and put them in a Dutch oven, ſet them before the fire to broil, they will take near an hour, put a little brown gravy in your diſh, and ſerve them up in the papers.

A SHOULDER *of* MUTTON *ſurpriſed.*

HALF boil a ſhoulder, then put it in a toſſing pan, with two quarts of veal gravy, four ounces of rice, a tea ſpoonful of muſhroom powder, a little beaten mace, and ſtew it one hour, or till the rice is enough, then take up your mutton and keep it hot, put to the rice half a pint of good cream, and a lump of butter rolled in flour, ſhake it well, and boil it a few minutes; lay your mutton on the diſh, and pour it over; garniſh with barberries or pickles, and ſend it up.

To dreſs a SHOULDER *of* MUTTON, *called* HEN *and* CHICKENS.

HALF roaſt a ſhoulder, then take it up, and cut off the blade at the firſt joint, and both the flaps, to make the blade round; ſcore the blade round in diamonds, throw a little pepper and ſalt over it, and ſet it in a tin oven to broil: cut the flaps and the meat off the ſhank in thin ſlices into the gravy that runs out of the mutton,

and put a little good gravy to it, with two ſpoonfuls of walnut catchup, one of browning, a little Chyan pepper, and one or two ſhalots; when your meat is tender, thicken it with flour and butter, put your meat in the diſh with the gravy, and lay the blade on the top, broiled a dark brown; garniſh with green pickles, and ſerve it up.

To boil a SHOULDER *of* MUTTON *with* ONION SAUCE.

PUT your ſhoulder in when the water is cold; when enough, ſmother it with onion ſauce, made the ſame as for boiled ducks.—You may dreſs a ſhoulder of veal the ſame way.

A SHOULDER *of* MUTTON *and* CELERY SAUCE.

BOIL it as before till it is quite enough, pour over it celery ſauce, and ſend it to the table.

N. B. The ſauce—Waſh and clean ten heads of celery, cut off the green tops, and take off the outſide ſtalks, cut them into thin bits, and boil it in gravy till it is tender, thicken it with flour and butter, and pour it over your mutton.—A ſhoulder of veal roaſted with this ſauce, is very good.

MUTTON *kebob'd.*

CUT a loin of mutton in four pieces, take off the ſkin, and rub them with the yolk of an egg, ſtrew over them a few bread crumbs, and a little ſhred parſley, turn them round, and ſpit them, roaſt them, and keep baſting all the while with freſh butter, to make the froth riſe; when

they are enough, put a little brown gravy under, and ſerve them up; garniſh with pickles.

To grill a BREAST *of* MUTTON.

SCORE a breaſt of mutton in diamonds, and rub it over with the yolk of an egg, then ſtrew on a few bread crumbs and ſhred parſley, put it in a Dutch oven to broil, baſte it with freſh butter, pour in the diſh good caper ſauce, and ſerve it up.

Split LEG *of* MUTTON *and* ONION SAUCE.

SPLIT the leg from the ſhank to the end, ſtick a ſkewer in to keep the nick open, baſte it with red wine till it is half roaſted, then take the wine out of the dripping pan, and put to it one anchovy, ſet it over the fire till the anchovy is diſſolved, rub the yolk of a hard egg in a little cold butter, mix it with the wine, and put it in your ſauce boat, put good onion ſauce over the leg when it is roaſted, and ſerve it up.

To force a LEG *of* MUTTON.

RAISE the ſkin, and take out the lean part of the mutton, chop it exceeding fine, with one anchovy, ſhred a bundle of ſweet herbs, grate a penny loaf, half a lemon, nutmeg, pepper, and ſalt to your taſte, make them into a force-meat with three eggs and a large glaſs of red wine, fill up the ſkin with the force-meat, but leave the bone and ſhank in their places, and it will appear like a whole leg; lay it on an earthen diſh, with a pint of red wine under it, and ſend it to the oven; it will take two hours and a half; when it comes out, take off all the

fat, ſtrain the gravy over the mutton, lay round it hard yolks of eggs, and pickled muſhrooms.—Garniſh with pickles, and ſerve it up.

To dreſs SHEEP'S RUMPS *and* KIDNEYS.

BOIL ſix ſheep's rumps in veal gravy, then lard your kidneys with bacon, and ſet them before the fire in a tin oven; when the rumps are tender, rub them over with the yolk of an egg, a little Chyan and grated nutmeg, ſkim the fat off the gravy, put it in a clean toſſing pan, with three ounces of boiled rice, a ſpoonful of good cream, a little muſhroom powder or catchup, thicken it with flour and butter, and give it a gentle boil, fry your rumps a light brown: when you diſh them up, lay them round on your rice ſo that the ſmall ends meet in the middle, and lay a kidney between every rump; garniſh with red cabbage or barberries, and ſerve it up.—It is a pretty ſide or corner diſh.

To dreſs a LEG *of* MUTTON *to eat like* VENISON.

GET the largeſt and fatteſt leg of mutton you can, cut out like a haunch of veniſon; as ſoon as it is killed, whilſt it is warm, it will eat the tenderer, take out the bloody vein, ſtick it ſeveral places in the under ſide with a ſharp pointed knife, pour over it a bottle of red wine, turn it in the wine four or five times a day for five days, then dry it exceeding well with a clean cloth, hang it up in the air with the thick end uppermoſt for five days, dry it night and morning, to keep it from being damp, or growing muſty; when you roaſt it, cover it

with paper and paſte, as you do veniſon; ſerve it up with veniſon ſauce.—It will take four hours roaſting.

A BASQUE *of* MUTTON.

TAKE the caul of a leg of veal, lay it in a copper diſh the ſize of a ſmall punch bowl, take the lean of a leg of mutton that has been kept a week, chop it exceeding ſmall, take half its weight in beef marrow, the crumbs of a penny loaf, the yolks of four eggs, two anchovies, half a pint of red wine, the rind of half a lemon, grated, mix it like ſauſage meat, and lay it in your caul in the inſide of your diſh, cloſe up the caul, and bake it in a quick oven; when it comes out lay your diſh upſide down, and turn the whole out, pour over it brown gravy, and ſend it up with veniſon ſauce in a boat:—garniſh with pickles.

OXFORD JOHN.

TAKE a ſtale leg of mutton, cut it in as thin collops as you poſſibly can, take out all the fat ſinews, ſeaſon them with mace, pepper, and ſalt, ſtrew among them a little ſhred parſley, thyme, and two or three ſhalots, put a good lump of butter into a ſtew pan; when it is hot, put in all your collops, keep ſtirring them with a wooden ſpoon till they are three parts done, then add half a pint of gravy, a little juice of lemon, thicken it a little with flour and butter, let them ſimmer four or five minutes and they will be quite enough; if you let them boil, or have them ready before you want them, they will grow hard: ſerve them up hot with fried bread cut in ſlices, over and round them.

To boil a LEG *of* LAMB *and* LOIN *fried.*

CUT your leg from the loin, boil the leg three quarters of an hour, cut the loin in handſome ſteaks, beat them with a cleaver, and fry them a good brown, then ſtew them a little in ſtrong gravy, put your leg on the diſh, and lay your ſteaks round it, pour on your gravy, lay round lumps of ſtewed ſpinage and criſped parſley on every ſteak, ſend it to the table with gooſeberry ſauce in a boat.

To force a QUARTER *of* LAMB.

TAKE a hind quarter, and cut off the ſhank, raiſe the thick part of the fleſh from the bone with a knife, ſtuff the place with white force-meat, and ſtuff it under the kidney, half roaſt it, then put it in a toſſing pan, with a quart of mutton gravy, cover it cloſe up, and let it ſtew gently; when it is enough, take it up, and lay it on your diſh, ſkim the fat off the gravy, and ſtrain it, then put in a glaſs of Madeira wine, one ſpoonful of walnut catchup, two of browning, half a lemon, a little Chyan, half a pint of oyſters, thicken it with a little butter rolled in flour, pour your gravy hot on your lamb, and ſerve it up.

To dreſs a LAMB'S HEAD *and* PURTENANCE.

SKIN the head and ſplit it, take the black part out of the eyes, then waſh and clean it exceeding well, lay it in warm water till it looks white, waſh and clean the purtenance, take off the gall, and lay them in water, boil it half an hour, then mince your heart, liver, and lights,

very ſmall, put the mince meat in a toſſing pan, with a quart of mutton gravy, a little catchup, pepper and ſalt, half a lemon, thicken it with flour and butter, a ſpoonful of good cream, and juſt boil it up; when your head is boiled, rub it over with the yolk of an egg, ſtrew over it bread crumbs, a little ſhred parſley, pepper and ſalt, baſte it well with butter, and brown it before the fire, or with a ſalamander, put the purtenance on your diſh, and lay the head over it; garniſh with lemon or pickle, and ſerve it up.

To fricaſee LAMBS' STONES.

SKIN ſix lambs' ſtones, or what quantity you pleaſe, dip them in batter, and fry them in hog's lard a nice brown, have ready a little veal gravy, thicken it with flour and butter, put in a tea ſpoonful of lemon pickle, a little muſhroom catchup, a ſlice of lemon, a little grated nutmeg, beat the yolk of an egg, and mix it with two ſpoonfuls of thick cream, put in your gravy, keep ſhaking it over the fire till it looks white and thick, then put in the lambs' ſtones, and give them a ſhake; when they are hot, diſh them up, and lay round them force-meat balls.

To roaſt a PIG *in imitation of* LAMB.

LET your pig be a month or five weeks old, divide it down the middle, take off the ſhoulder, and leave the reſt to the hind part, then take the ſkin off, draw ſprigs of parſley all over the outſide, which muſt be done by running a ſkewer or larding pin, and ſticking the ſtalk of the parſley in it, and baſte it well with freſh butter,

roaſt it a fine brown, and ſend it up with a froth on it: garniſh with green parſley, it will eat and look like fat lamb.—It is eat with ſallad.

To barbacue a PIG.

DRESS a pig of ten weeks old as if it were to be roaſted, make a force-meat of two anchovies, ſix ſage leaves, and the liver of the pig, all chopped very ſmall; then put them into a marble mortar, with the crumbs of half a penny loaf, four ounces of butter, half a tea ſpoonful of Chyan pepper, and half a pint of red wine: beat them all together to a paſte, put it in your pig's belly, and ſew it up: lay your pig down at a good diſtance before a large briſk fire, ſinge it well, put in your dripping pan three bottles of red wine, baſte it with the wine all the time it is roaſting; when it is half roaſted, put under your pig two penny loaves, if you have not wine enough, put in more; when your pig is near enough, take the loaves and ſauce out of your dripping pan, put to the ſauce one anchovy chopped ſmall, a bundle of ſweet herbs, and half a lemon, boil it a few minutes, then draw your pig; put a ſmall lemon or apple in the pig's mouth, and a loaf on each ſide, ſtrain your ſauce, and pour it on them boiling hot; lay barberries and ſlices of lemon round it, and ſend it up whole to the table.—It is a grand bottom diſh. It will take, four hours roaſting.

To barbacue a LEG *of* PORK.

LAY down your leg to a good fire, put into the dripping pan two bottles of red wine, baſte your pork with it all the time it is roaſting; when it is enough, take up what is left in the pan, put to it two anchovies, the yolks of three eggs boiled hard and pounded fine, with a quarter of a pound of butter, and half a lemon, a bunch of ſweet herbs, a tea ſpoonful of lemon pickle, a ſpoonful of catchup, and one of torragon vinegar, or a little torragon ſhred ſmall; boil them a few minutes, then draw your pork, and cut the ſkin down from the bottom of the ſhank in rows an inch broad, raiſe every other row, and roll it to the ſhank, ſtrain your ſauce, and pour it in boiling hot; lay oyſter patties all round the pork, and ſprigs of green parſley.

To ſtuff a CHINE *of* PORK.

TAKE a chine that has been hung about a month, boil it half an hour, then take it up, and make holes in it all over the lean part, one inch from another, ſtuff them betwixt the joints with ſhred parſley, rub it all over with the yolks of eggs, ſtrew over it bread crumbs, baſte it and ſet it in a Dutch oven; when it is enough, lay round it boiled broccoli, or ſtewed ſpinage; garniſh with parſley.

To roaſt a HAM *or a* GAMMON *of* BACON.

HALF boil your ham or gammon, then take off the ſkin, dredge it with oatmeal, ſifted very fine, baſte it with freſh butter (it will make a ſtronger froth than

either flour or bread crumbs) then roaſt it, when it is enough diſh it up, and pour brown gravy on your diſh; garniſh with green parſley, and ſend it to the table.

To force the inſide of a SURLOIN *of* BEEF.

SPIT your ſurloin, then cut off from the inſide all the ſkin and fat together, and then take off all the fleſh from the bones, chop the meat very fine with a little beaten mace, two or three ſhalots, one anchovy, half a pint of red wine, a little pepper and ſalt, and put it on the bones again, lay your fat and ſkin on again, and ſkewer it cloſe, and pepper it well, when roaſted take off the fat, and diſh up the ſurloin, pour over it a ſauce made of a little red wine, a ſhalot, one anchovy, two or three ſlices of horſe radiſh, and ſerve it up.

To dreſs the inſide of a cold SURLOIN *of* BEEF.

CUT out all the inſide (free from fat) of the ſurloin in pieces as thick as your finger, and about two inches long, dredge it with a little flour, and fry it in nice butter of a light brown, then drain it, and toſs it up in rich gravy that has been well ſeaſoned with pepper, ſalt, ſhalot, and an anchovy; juſt before you ſend it up, add two ſpoonfuls of vinegar taken from pickled capers: garniſh with fried oyſters, or what you pleaſe.

BOUILLIE BEEF.

TAKE the thick end of a briſket of beef, put it into a kettle of water quite covered over, let it boil faſt for two hours, then keep ſtewing it cloſe by the fire for ſix

hours more, and as the water waſtes fill up the kettle, put in with the beef ſome turnips cut in little balls, carrots, and ſome celery cut in pieces; an hour before it is done take out as much broth as will fill your ſoup diſh, and boil in it for that hour turnips and carrots cut out in balls, or in little ſquare pieces, with celery, ſalt and pepper to your taſte; ſerve it up in two diſhes, the beef by itſelf, and the ſoup by itſelf; you may put pieces of fried bread, if you like it, in your ſoup, boil in a few knots of greens, and if you think your ſoup will not be rich enough, you may add a pound or two of fried mutton chops to your broth when you take it from the beef, and let it ſtew for that hour in the broth, but be ſure to take out the mutton when you ſend it to the table: the ſoup muſt be very clear.

To ſtew a RUMP *of* BEEF.

HALF roaſt your beef, then put it in a large ſaucepan or cauldron, with two quarts of water, and one of red wine, two or three blades of mace, a ſhalot, one ſpoonful of lemon pickle, two of walnut catchup, the ſame of browning, Chyan pepper and ſalt to your taſte, let it ſtew over a gentle fire, cloſe covered for two hours, then take up your beef, and lay it on a deep diſh, ſkim off the fat, and ſtrain the gravy, and put in one ounce of morels, and half a pint of muſhrooms, thicken your gravy, and pour it over your beef, lay round it force-meat balls: garniſh with horſe radiſh, and ſerve it up.

To ſtew a RUMP *of* BEEF *a ſecond way.*

STUFF your beef with three cloves of garlic in different parts, make a hole with a ſkewer, and get in the gar-

lic as far as about one half your finger can reach, ſtuff it likewiſe in ſeveral places with force-meat, in the making of which put ſome fat bacon cut in very ſmall ſlices, then put your beef into a pot the right ſide under, put about a pound of ſuet over it, five or ſix ounces of bacon ſliced, and as much water as will cover it, then ſet the pot over the fire, let it boil for three quarters of an hour, then cover the pot quite cloſe, and let it ſtew for four hours over a moderate fire, after which take it up and pour every drop of liquor from it, and put a quart of claret over it, and ſet it on a very ſlow fire while you are preparing the ſauce, which is either to be of turnips, or carrots, or palates, cut as for a ragoo, put in as much broth as you think ſufficient, with ſome of the clear gravy, free from the fat that you poured off the beef, in a ſtew pan; boil them a little with morels, truffles, and a glaſs of claret, and a little butter rolled in flour, which muſt be toſſed up together, and diſh it up very hot.

A FRICANDO *of* BEEF.

CUT a few ſlices of beef five or ſix inches long, and half an inch thick, lard it with bacon, dredge it well with flour, and ſet it before a briſk fire to brown, then put it in a toſſing pan, with a quart of gravy, a few morels and truffles, half a lemon, and ſtew them half an hour, then add one ſpoonful of catchup, the ſame of browning, and a little Chyan, thicken your ſauce, and pour it over your fricando; lay round them force-meat balls, and the yolks of hard eggs.

To á-lá-mode BEEF.

TAKE the bone out of the rump of beef, lard the top with bacon, then make a force-meat of four ounces of marrow, two heads of garlic, the crumbs of a penny loaf, a few ſweet herbs, chopped ſmall, nutmeg, pepper, and ſalt to your taſte, and the yolks of four eggs well beat, mix it up, and ſtuff your beef where the bone came out, and in ſeveral places in the lean part, ſkewer it round, and bind it about with a fillet, put it in a pot, with a pint of red wine, and tie it down with ſtrong paper, bake it in the oven for three hours; when it comes out, if you want to eat it hot ſkim the fat off the gravy, and add half an ounce of morels, a ſpoonful of pickled muſhrooms, thicken it with flour and butter, diſh up your beef and pour on your gravy; lay round it force-meat balls, and ſend it up.

To make a PORCUPINE *of the* FLAT RIBS *of* BEEF.

BONE the flat ribs, and beat it half an hour with a paſte pin, then rub it over with the yolks of eggs, ſtrew over it bread crumbs, parſley, leeks, ſweet marjoram, lemon peel ſhred fine, nutmeg, pepper, and ſalt, roll it up very cloſe, and bind it hard, lard it acroſs with bacon, then a row of cold boiled tongue, a third row of pickled cucumbers, a fourth row of lemon peel: do it over in rows as above till it is larded all round, it will look like red, green, white, and yellow dices, then ſplit it and put it in a deep pot with a pint of water, lay over a caul of veal, to keep it from ſcorching, tie it down with ſtrong paper, and ſend it to the oven; when it comes out ſkim off the fat, and ſtrain your gravy into a ſauce-

pan, add to it two ſpoonfuls of red wine, the ſame of browning, one of muſhroom catchup, half a lemon, thicken it with a lump of butter, rolled in flour, diſh up the meat, and pour the gravy on the diſh, lay round force-meat balls; garniſh with horſe radiſh, and ſerve it up.

To make BRISKET *of* BEEF *á-lá-royale.*

BONE a briſket of beef, and make holes in it with a knife, about an inch one from another, fill one hole with fat bacon, a ſecond with chopped parſley, and a third with chopped oyſters, ſeaſoned with nutmeg, pepper, and ſalt, till you have done the briſket over, then pour a pint of red wine boiling hot upon the beef, dredge it well with flour, ſend it to the oven, and bake it three hours or better; when it comes out of the oven take off the fat, and drain your gravy over your beef; garniſh with pickles, and ſerve it up.

BEEF OLIVES.

CUT ſlices off a rump of beef about ſix inches long and half an inch thick, beat them with a paſte pin, and rub them over with the yolk of an egg, a little pepper, ſalt, and beaten mace, the crumbs of a halfpenny loaf, two ounces of marrow ſliced fine, a handful of parſley, chopped ſmall and the out rind of half a lemon grated, ſtrew them all over your ſteaks, and roll them up, ſkewer them quite cloſe, and ſet them before the fire to brown, then put them into a toſſing pan, with a pint of gravy, a ſpoonful of catchup, the ſame of browning, a tea ſpoonful of lemon pickle, thicken it with a little butter rolled in flour: lay round force-meat balls, muſhrooms, or the yolks of hard eggs.

To make a MOCK HARE *of a* BEAST'S HEART.

WASH a large beaſt's heart clean, and cut off the deaf ears, and ſtuff it with ſome forcemeat as you do a hare, lay a caul of veal, or paper over the top, to keep in the ſtuffing, roaſt it either in a cradle-ſpit or hanging one, it will take an hour and a half before a good fire, baſte it with red wine when roaſted take the wine out of the dripping-pan, and ſkim off the fat, and add a glaſs more wine; when it is hot put in ſome lumps of red currant-jelly, and pour it in the diſh, ſerve it up, and ſend in red currant-jelly cut in ſlices on a ſaucer.

BEAST'S HEART *larded.*

TAKE a good beaſt's heart, ſtuff it as before, and lard it all over with little bits of bacon, duſt it with flour, and cover it with paper, to keep it from being too dry, and ſend it to the oven; when baked put the heart on your diſh, take off the fat, and ſtrain the gravy through a hair-ſieve, put it in a ſauce-pan, with one ſpoonful of red wine, the ſame of browning, and one of lemon-pickle, half an ounce of morels, one anchovy cut ſmall, a little beaten mace, thicken it with flour and butter, pour it hot on your heart, and ſerve it up: garniſh with barberries.

To ſtew OX PALATES.

WASH your ox palates in ſeveral waters, and then lay them in warm water for half an hour, then waſh them out, and put them in a pot, and tie them down with ſtrong paper, and ſend them to the oven with as much water as will cover them, or boil them till tender, then ſkin them, and cut them in pieces half an inch

broad and three inches long, and put them in a toſſing pan, with a pint of veal gravy, one ſpoonful of Madeira wine, the ſame of catchup and browning, one onion ſtuck with cloves, and a ſlice of lemon, ſtew them half an hour, then take out the onion and lemon, thicken your ſauce, and put them in a diſh; have ready boiled artichoke bottoms, cut them in quarters, and lay them over your palates with force-meat balls and morels: garniſh with lemon and ſerve them up.

To fricando OX PALATES.

WHEN you have waſhed and cleaned your palates as before, cut them in ſquare pieces, lard them with little bits of bacon, fry them in hog's lard, a pretty brown, and put them in a ſieve to drain the fat from them, then take better than half a pint of beef gravy, one ſpoonful of red wine, half as much browning, a little lemon pickle, one anchovy, a ſhalot, and a bit of horſe radiſh; give them a boil, and ſtrain your gravy, then put in your palates, and ſtew them half an hour, make your ſauce pretty thick, diſh them up, and lay round them ſtewed ſpinage, preſſed and cut like ſippets, and ſerve them up.

To fricando OX PALATES.

CLEAN your palates very well as before, put them in a ſtew pot, and cover them with water, ſet them in the oven for three or four hours; when they come from the oven ſtrip off the ſkins, and cut them in ſquare pieces; ſeaſon them with mace, nutmeg, Chyan, and ſalt; mix a ſpoonful of flour with the yolks of two eggs, dip in your palates, and fry them a light brown, then put

them in a ſieve to drain; have ready half a pint of veal gravy, with a little caper liquor, a ſpoonful of browning, and a few muſhrooms, thicken it well with flour and butter, pour it hot on your diſh, and lay in your palates; garniſh with fried parſley and barberries.

To ſtew a TURKEY *with* CELERY SAUCE.

TAKE a large turkey, and make a good white force-meat of veal, and ſtuff the craw of the turkey, ſkewer it as for boiling, then boil it in ſoft water till it is almoſt enough, and then take up your turkey, and put it in a pot, with ſome of the water it was boiled in, to keep it hot; put ſeven or eight heads of celery, that are waſhed and cleaned very well, into the water that the turkey was boiled in, till they are tender, then take them up, and put in your turkey with the breaſt down, and ſtew it a quarter of an hour, then take it up and thicken your ſauce with half a pound of butter and flour to make it pretty thick, and a quarter of a pint of rich cream, then put in your celery; pour the ſauce and celery hot upon the turkey's breaſt, and ſerve it up.—It is a proper diſh for dinner or ſupper.

To ſtew a TURKEY *brown.*

WHEN you have drawn the craw out of your turkey, cut it up the back, and take out the entrails, that the turkey may appear whole, and take all the bones out of the body very carefully; the rump, legs, and wings are to be left whole; then take the crumb of a penny loaf, and chop half a hundred of oyſters very ſmall with half a pound of beef marrow, a little lemon peel cut fine, and pepper

and ſalt; mix them well up together, with the yolks of four eggs, and ſtuff your turkey with it, ſew it up, and lard it down each ſide with bacon, half roaſt it, then put it into a toſſing pan with two quarts of veal gravy, and cover it cloſe up; when it has ſtewed one hour add a ſpoonful of muſhroom catchup, half an anchovy, a ſlice or two of lemon, a little Chyan pepper, and a bunch of ſweet herbs; cover them cloſe up again, and ſtew it half an hour longer, then take it up and ſkim the fat off the gravy, and ſtrain it, thicken it with flour and butter, let it boil a few minutes, and pour it hot upon your turkey; lay round it oyſter patties, and ſerve it up.

A TURKEY *à la daube, to be ſent up hot.*

CUT the turkey down the back juſt enough to bone it, without ſpoiling the look of it, then ſtuff it with a nice forcemeat, made of oyſters chopped fine, crumbs of bread, pepper, ſalt, ſhalots, a very little thyme, parſley, and butter, fill it as full as you like, and ſew it up with a thread, tie it in a clean cloth, and boil it very white, but not too much. You may ſerve it up with oyſter ſauce made good, or take the bones with a piece of veal, mutton, and bacon, and make a rich gravy, ſeaſoned with pepper and ſalt, ſhalots, and a little bit of mace, ſtrain it off with a ſieve, and ſtew your turkey in it (after it is half boiled) juſt half an hour; diſh it up in the gravy after it is well ſkimmed, ſtrained, and thickened with a few muſhrooms, ſtewed white, or ſtewed palates, force-meat balls, fried oyſters, or ſweetbreads, and pieces of lemon. Diſh it up with the breaſt upwards; if you ſend it up garniſh it with palates, take care to have them ſtewed tender firſt before you add them to the turkey: you may put a few

morels and truffles in your ſauce, if you like it, but take care to waſh them clean.

TURKEY *à là daube, to be ſent up cold.*

BONE the turkey, and ſeaſon it with pepper and ſalt, then ſpread over it ſome ſlices of ham, upon that ſome force-meat, upon that a fowl, boned and ſeaſoned as before, then more ham and force-meat, then ſew it up with thread: cover the bottom of the ſtew pan with veal and ham, then lay in the turkey, the breaſt down, chop all the bones to pieces, and put them on the turkey, cover the pan, and ſet it on the fire five minutes, then put in as much clear broth as will cover it, let it boil two hours; when it is more than half done, put in one ounce of iſinglaſs, and a bundle of herbs. When it is done enough take out the turkey, and ſtrain the jelly through a hair ſieve, ſkim off all the fat, and when it is cold lay the turkey upon it, the breaſt down, and cover it with the reſt of the jelly; let it ſtand in ſome cold place, when you ſerve it up, turn it on the diſh it is to be ſerved in; if you pleaſe, you may ſpread butter over the turkey's breaſt, and put ſome green parſley, or flowers, or what you pleaſe, in what form you like.

FOWLS *á lá braiſe.*

SKEWER your fowl as for boiling, with the legs in the body, then lay over it a layer of fat bacon, cut in pretty thin ſlices, then wrap it round in beet leaves, then in a caul of veal, and put it into a large ſaucepan, with three pints of water, a glaſs of Madeira wine, a bunch of ſweet herbs, two or three blades of mace, and half a lemon,

ſtew it till quite tender, take it up, and ſkim off the fat, make your gravy very thick with flour and butter, and ſtrain it through a hair ſieve, and put to it a pint of oyſters, a tea cupful of thick cream, keep ſhaking your toſſing pan over the fire, and when it has ſimmered a little, ſerve up your fowl with the bacon, beet leaves, and caul on, and pour your ſauce hot upon it; garniſh with barberries, or red beet root.

To force a FOWL.

TAKE a large fowl, pick it clean, and cut it down the back, take out the entrails, and take the ſkin off whole, cut the fleſh from the bones, and chop it with half a pint of oyſters, one ounce of beef marrow, a little pepper and ſalt, mix it up with cream, then lay the meat on the bones, and draw the ſkin over it, and ſew up the back, then cut large thin ſlices of bacon and lay them over the breaſt of your fowl, tie the bacon on with packthread in diamonds; it will take an hour roaſting by a moderate fire; make a good brown gravy ſauce, pour it upon your diſh, take the bacon off, and lay in your fowl, and ſerve it up; garniſh with pickles, muſhrooms, or oyſters.—It is proper for a ſide diſh for dinner, or top for ſupper.

To ſtew PALATES *and* CHICKENS.

To every palate or chicken take an anchovy, a little parſley and ſhalot, with the liver of the chickens, ſhred all theſe together very fine, and ſalt to your taſte, and ſtuff the birds with it, turn them up ſhort as for boiling, tie them in cloths, boil the palates an hour at leaſt, the chickens not above fifteen or twenty minutes, in milk and

water, with a little ſalt in it; make the ſauce with a little white gravy and white wine, and with it ſtew a good many oyſters and ſhalots, beat it up thick with a lump of butter, (you may, if you pleaſe, leave out the wine, and mix a little cream in the ſauce, inſtead of it) your gravy muſt be made of veal; when the chickens are boiled, and the palates are ſtewed tender, toſs them up together in the gravy and oyſters, ſend them hot to the table, the chickens in the middle, and the palates round them, with a few white balls made of veal; you may add ſweetbreads.—This is a very good way to ſtew a turkey.—The water the palates were boiled in will be extremely good to make gravy, adding to it a good piece of veal, mutton, and bacon.

To fricaſee CHICKENS.

SKIN them, and cut them in ſmall pieces, waſh them in warm water, and then dry them very clean with a cloth, ſeaſon them with pepper and ſalt, and then put them into a ſtew pan, with a little fair water, and a good piece of butter, a little lemon pickle, or half a lemon, a glaſs of white wine, one anchovy, a little mace and nutmeg, an onion ſtuck with cloves, a bunch of lemon, thyme, and ſweet marjoram, let them ſtew together till your chickens are tender, and then lay them on your diſh, thicken your gravy with flour and butter, ſtrain it, then beat the yolks of three eggs a little, and mix them with a large tea cupful of rich cream, and put it in your gravy, and ſhake it over the fire, but do not let it boil, and pour it over your chickens.

To force CHICKENS.

ROAST your chickens better than half, take off the ſkin, then the meat, and chop it ſmall with ſhred parſley and crumbs of bread, pepper and ſalt, and a little good cream, then put in the meat, and cloſe the ſkin, brown it with a ſalamander, and ſerve it up with white ſauce.

To make artificial CHICKENS *or* PIGEONS.

MAKE a rich force meat of veal, lamb, or chickens, ſeaſoned with pepper, ſalt, parſley, a ſhalot, a piece of fat bacon, a little butter, and the yolk of an egg; work it up in the ſhape of pigeons or chickens, putting the foot of the bird you intend it for in the middle, ſo as juſt to appear at the bottom, roll the force-meat very well in the yolk of an egg, then in the crumbs of bread, ſend them to the oven, and bake them a light brown, do not let them touch each other, put them on tin plates well buttered, as you ſend them to the oven: you may ſend them to the table dry, or gravy in the diſh, juſt as you like.

To marinate a GOOSE.

CUT your gooſe up the back bone, then take out all the bones, and ſtuff it with force-meat, and ſew up the back again, fry the gooſe a good brown, then put it into a deep ſtew pan, with two quarts of good gravy, and cover it cloſe, and ſtew it two hours, then take it out and ſkim off the fat, add a large ſpoonful of lemon pickle, one of browning, and one of red wine, one anchovy ſhred fine, beaten mace, pepper, and ſalt to your palate, thicken it with flour and butter, boil it a little, diſh up

yoor goose, and strain your gravy over it.—N. B. Make your stuffing thus: Take ten or twelve sage leaves, two large onions, two or three large sharp apples, shred them very fine, mix them with the crumbs of a penny loaf, four ounces of beef marrow, one glass of red wine, half a nutmeg grated, pepper, salt, and a little lemon peel shred small, make a light stuffing with the yolks of four eggs; observe to make it one hour before you want it.

To stew DUCKS.

TAKE three young ducks, lard them down each side the breast, dust them with flour, and set them before the fire to brown, then put them in a stew pan, with a quart of water, a pint of red wine, one spoonful of walnut catchup, the same of browning, one anchovy, half a lemon, a clove of garlic, a bundle of sweet herbs, Chyan pepper to your taste, let them stew slowly, for half an hour, or till they are tender, lay them on a dish to keep them hot, skim off the fat, strain your gravy through a hair sieve, add to it a few morels and truffles, boil it quick till reduced to little more than half a pint, pour it over your ducks, and serve it up.—It is proper for a side dish for dinner, or bottom for supper.

To stew DUCKS *with* GREEN PEAS.

HALF roast your ducks, then put them into a stew pan with a pint of good gravy, a little mint, and three or four sage leaves chopped small, cover them close, and stew them half an hour, boil a pint of green peas as for eating, and put them in after you have thickened the gravy; dish up your ducks, and pour the gravy and peas over them.

DUCKS *à là braiſe.*

DRESS and finge your ducks, lard them quite through with bacon rolled in ſhred parſley, thyme, onions, beaten mace, cloves, pepper, and ſalt, put in the bottom of a ſtew pan a few ſlices of fat bacon, the ſame of ham or gammon of bacon, two or three ſlices of veal or beef, lay your ducks in with the breaſt down, and cover the ducks with ſlices the ſame as you put under them, cut in a carrot or two, a turnip, one onion, a head of celery, a blade of mace, four or five cloves, a little whole pepper, cover them cloſe down, and let them ſimmer a little over a gentle ſtove till the breaſt is a light brown, then put ſome broth or water, cover them as cloſe down again as you can, ſtew gently betwixt, and three hours till enough, then take parſley, onion, or ſhalot, two anchovies, a few gherkins or capers, chop them all very fine, put them in a ſtew pan with part of the liquor from the ducks, a little browning, and the juice of half a lemon, boil it up, and cut the ends of the bacon even with the breaſt of your ducks, lay them on your diſh, pour the ſauce hot upon them, and ſerve them up; ſome put garlic inſtead of onions.

DUCKS *à là mode.*

SLIT two ducks down the back, and bone them carefully, make a force-meat of the crumbs of a penny loaf, four ounces of fat bacon ſcraped, a little parſley, thyme, lemon peel, two ſhalots or onions ſhred very fine, with pepper, ſalt, and nutmeg to your taſte, and two eggs, ſtuff your ducks with it and ſew it up, lard them down each ſide of the breaſt with bacon, dredge them well

with flour, and put them in a Dutch oven to brown, then put them into a ſtew pan, with three pints of gravy, a glaſs of red wine, a tea ſpoonful of lemon pickle, a large one of walnut and muſhroom catchup, one of browning, one anchovy, with Chyan pepper to your taſte; ſtew them gently over a ſlow fire for an hour; when enough, thicken your gravy, and put in a few truffles and morels, ſtrain your gravy and pour it upon them.——You may à là mode a gooſe the ſame way.

PIGEONS *compote.*

TAKE ſix young pigeons, and ſkewer them as you do for boiling, put force-meat into the craws, lard them down the breaſt, and fry them brown, then put them into a ſtrong brown gravy, and let them ſtew three quarters of an hour, thicken it with a lump of butter rolled in flour, when you diſh them up, lay force-meat balls round them, and ſtrain the gravy over them.—The force-meat muſt be made thus: grate the crumbs of a penny loaf, and ſcrape a quarter of a pound of fat bacon, inſtead of ſuet, chop a little parſley, thyme, two ſhalots or an onion, grate a little nutmeg, lemon peel, ſome pepper, and ſalt, mix them all up with eggs.—It is proper for a top diſh for a ſecond courſe, or a ſide diſh for the firſt.

PIGEONS *in a Hole.*

PICK, draw, and waſh your young pigeons, ſtick their legs in their bellies, as you do boiled pigeons, ſeaſon them with pepper, ſalt, and beaten mace, put into the belly of every pigeon a lump of butter, the ſize of a walnut, lay your pigeons in a pie diſh, pour over them a batter made of three eggs, two ſpoonfuls of flour, and half a

pint of good milk, bake it in a moderate oven, and ſerve them to table in the ſame diſh.

PIGEONS *tranſmogrified.*

PICK and clean ſix ſmall young pigeons, but do not cut off their heads, cut off their pinions, and boil them ten minutes in water, then cut off the ends of ſix large cucumbers, and ſcrape out the ſeeds, put in your pigeons, but let the heads be out at the ends of the cucumbers, and ſtick a bunch of barberries in their bills, and then put them in a toſſing pan, with a pint of veal gravy, a little anchovy, a glaſs of red wine, a ſpoonful of browning, a little ſlice of lemon, Chyan and ſalt to your taſte, ſtew them ſeven minutes, take them out, thicken your gravy with a little butter rolled in flour, boil it up, and ſtrain it over your pigeons, and ſerve them up.

To broil PIGEONS.

TAKE your pigeons, pick and draw them, ſplit them down the back, and ſeaſon them with pepper and ſalt, lay them on the gridiron, with the breaſt upward, then turn them, but be careful you do not burn the ſkin; rub them over with butter, and keep turning them till they are enough, diſh them up, and lay round them criſped parſley, and pour over them melted butter or gravy, which you pleaſe, and ſend them up.

To boil PIGEONS *in* RICE.

WHEN you have picked and drawn your pigeons, turn the legs under the wings, and cut off the pinions, then lay over every pigeon thin ſlices of bacon, and a

large beat leaf, wrap them in clean cloths ſeparately, and boil them till enough; have ready four ounces of rice boiled ſoft and put into a ſieve to drain; put the rice into a little good veal gravy thickened with flour and butter, boil your rice a little in the gravy, and add two ſpoonfuls of good cream; take your pigeons out of the cloths, and leave on the bacon and beat leaves, pour the rice over them, and ſerve them up.

To fricando PIGEONS.

PICK, draw, and waſh your pigeons very clean, ſtuff the craws and lard them down the ſides of the breaſt, fry them in butter a fine brown, and then put them into a toſſing pan, with a quart of gravy; ſtew them till they are tender, then take off the fat, and put in a tea ſpoonful of lemon pickle, a large ſpoonful of browning, the ſame of walnut catchup, a little Chyan and ſalt, thicken your gravy, and add half an ounce of morels, and four yolks of hard eggs; lay the pigeons in your diſh, and put the morels and eggs round them, and ſtrain your ſauce over them.—Garniſh with barberries and lemon peel, and ſerve them up.

Jugged PIGEONS.

TAKE ſix pigeons, pluck and draw them, waſh them clean, and dry them with a cloth, ſeaſon them with beaten mace, white pepper and ſalt, put them in a jug, and put half a pound of butter upon them, ſtop up your jug cloſe with a cloth, that no ſteam can get out, ſet it in a kettle of boiling water, and let it boil one hour and a half, then take out your pigeons, and put the gravy that is come from the pigeons into a pan and put to it

one ſpoonful of wine, one of catchup, a ſlice of lemon, half an anchovy chopped ſmall, and a bundle of ſweet herbs, boil it a little, thicken it with a little butter rolled in flour, lay your pigeons on the diſh, and ſtrain the gravy on them: garniſh with parſley and red cabbage, and ſerve them up; you may lay round them muſhrooms or forcemeat balls.—It is a pretty ſide or corner diſh.

Boiled PIGEONS *and* BACON.

TAKE ſix young pigeons, waſh them clean as before, turn their legs under their wings, boil them in milk and water by themſelves twenty minutes, have ready boiled a ſquare piece of bacon; take off the ſkin and brown it, put the bacon in the middle of your diſh, and lay the pigeons round it, and lumps of ſtewed ſpinage; pour plain melted butter over them, and ſend parſley and butter in a boat.

PIGEONS *fricaſee.*

CUT your pigeons as you would do chickens for fricaſee, fry them a light brown, then put them into ſome good mutton gravy, and ſtew them near half an hour, and then put in half an ounce of morels, a ſpoonful of browning, and a ſlice of lemon, take up your pigeons, and thicken your gravy, ſtrain it over your pigeons, and lay round them forcemeat balls —Garniſh with pickles.

PARTRIDGES *in Panes.*

HALF roaſt two partridges, and take the fleſh from them, and mix it with the crumbs of a penny loaf ſteeped in rich gravy, ſix ounces of beef marrow, or half a

pound of fat bacon ſcraped, ten morels boiled ſoft and cut ſmall, two artichoke bottoms boiled, and ſhred ſmall, the yolks of three eggs, pepper, ſalt, nutmeg, and ſhred lemon peel to your palate, work them together, and bake them in moulds the ſhape of an egg, and ſerve them up cold or in jelly.—Garniſh with curled parſley.

To ſtew PARTRIDGES.

TRUSS your partridges as for roaſting, ſtuff the craws, and lard them down each ſide of the breaſt, then roll a lump of butter in pepper, ſalt, and beaten mace, and put it into the bellies, ſew up the vents, dredge them well, and fry them a light brown, then put them into a ſtew pan, with a quart of good gravy, a ſpoonful of Madeira wine, the ſame of muſhroom catchup, a tea ſpoonful of lemon pickle, and half the quantity of muſhroom powder, one anchovy, half a lemon, a ſprig of ſweet marjoram, cover the pan cloſe, and ſtew them half an hour; then take them out, and thicken the gravy, boil it a little, and pour it over the partridges, and lay round them artichoke bottoms boiled and cut in quarters, and the yolks of four hard eggs, if agreeable.

To ſtew PARTRIDGES *a ſecond way.*

TAKE three partridges when dreſſed, ſinge them, blanch and beat three ounces of almonds, and grate the ſame quantity of fine white bread, chop three anchovies, mix them with ſix ounces of butter, ſtuff the partridges, and ſew them up at both ends, truſs them, and wrap ſlices of fat bacon round them, half roaſt them, then take one and pull the meat off the breaſt, and beat it in a marble mortar, with the force-meat it was ſtuffed with;

have ready a ſtrong gravy made of ham and veal, ſtrain it into a ſtew pan, then take the bacon off the other two, wipe them clean, and put them into the gravy, with a good deal of ſhalots, let them ſtew till tender, then take them out, and boil the gravy till it is almoſt as thick as bread ſauce, then add to it a glaſs of ſweet oil, the ſame of Champagne, and the juice of a China orange; put your partridges in, and make them hot.—Garniſh with ſlices of bacon and lemon.

To ſtew a HARE.

When you have paunched and caſed your hare, cut her as for eating, put her into a large ſaucepan, with three pints of beef gravy, a pint of red wine, a large onion ſtuck with cloves, a bundle of winter ſavoury, a ſlice of horſe radiſh, two blades of beaten mace, one anchovy, a ſpoonful of walnut or mum catchup, one of browning, half a lemon, Chyan and ſalt to your taſte; put on a cloſe cover, and ſet it over a gentle fire, and ſtew it for two hours, then take it up into a ſoup diſh, and thicken your gravy with a lump of butter rolled in flour; boil it a little, and ſtrain it over your hare.—Garniſh with lemon peel, cut like ſtraws, and ſerve it up.

To jug a HARE.

Cut the hare as for eating, ſeaſon it with pepper, ſalt, and beaten mace; put it into a jug or pitcher, with a cloſe top, put to it a bundle of ſweet herbs and ſet it in a kettle of boiling water, let it ſtand till it is tender, then take it up, and pour the gravy into a toſſing pan, with a glaſs of red wine, one anchovy, a large onion ſtuck

with cloves, a little beaten mace, and Chyan pepper to your taſte; boil it a little and thicken it: diſh up your hare, and ſtrain the gravy over it, then ſend it up.

To florentine a HARE.

TAKE a grown hare, and let her hang up four or five days, then caſe her, and leave on the ears, and take out all the bones except the head, which muſt be left on whole, lay your hare flat on the table, and lay over the inſide of a force-meat, and then roll it up to the head, ſkewer it with the head and ears leaning back, tie it with packthread, as you would a collar of veal, wrap it in a cloth, and boil it an hour and a half in a ſaucepan, with a cover on it, with two quarts of water; when your liquor is reduced to one quart, put in a pint of red wine, a ſpoonful of lemon pickle, and one of catchup, the ſame of browning, and ſtew it till it is reduced to a pint, thicken it with butter rolled in flour, lay round your hare a few morels, and four ſlices of force-meat, boiled in a caul of a leg of veal: when you diſh it up, draw the jaw bones, and ſtick them in the eyes for horns, let the ears lie back on the roll, and ſtick a ſprig of myrtle in the mouth, ſtrain over your ſauce, and ſerve it up: garniſh with barberries and parſley.—Force-meat for the hare: Take the crumbs of a penny loaf, the liver ſhred fine, half a pound of fat bacon ſcraped, a glaſs of red wine, one anchovy, two eggs, a little winter ſavoury, ſweet marjoram, lemon, thyme, pepper, ſalt, and nutmeg to your taſte.

To hodge podge a HARE.

CUT the hare in pieces, as you do for ſtewing, and put it into a pitcher, with two or three onions, ſome ſalt, and a little pepper, a bunch of ſweet herbs, and a piece of butter, ſtop the pitcher cloſe that no ſteam may get out, ſet it in a kettleful of boiling water, keep the kettle filled up as the water waſtes, let it ſtew four or five hours at leaſt. You may, when you firſt put the hare into the kettle, put in lettuce, cucumbers, celery, and turnips, if you like it better.

To florentine RABBITS.

TAKE three young rabbits, ſkin them, but leave on the ears, waſh and dry them with a cloth, take out the bones carefully, leaving the head whole, then lay them flat, make a force-meat of a quarter of a pound of bacon ſcraped, it anſwers better than ſuet, it makes the rabbits eat tender and whiter; add to the bacon the crumbs of a penny loaf, a little lemon, thyme, or lemon peel ſhred fine, parſley chopped ſmall, nutmeg, Chyan and ſalt to your palate; mix them up together with an egg, and ſpread it over the rabbits, roll them up to the head, ſkewer them ſtraight, and cloſe the ends, to prevent the force-meat coming out, ſkewer the ears back, and tie them in ſeparate cloths, and boil them half an hour; when you diſh them up take out the jaw bones, and ſtick them in the eyes for ears, put round them force-meat balls and muſhrooms, have ready a white ſauce made of veal gravy, a little anchovy, the juice of half a lemon, or a tea ſpoonful of lemon pickle, ſtrain it, take a

quarter of a pound of butter rolled in flour, ſo as to make the ſauce pretty thick, keep ſtirring it whilſt the flour is diſſolving, beat the yolk of an egg, put to it ſome thick cream, nutmeg, and ſalt, mix it with the gravy, and let it ſimmer a little over the fire, but not boil, for it will curdle the cream; pour over the rabbits, and ſerve them up.

RABBITS *ſurpriſed.*

TAKE young rabbits, ſkewer them, and put the ſame pudding as for the roaſted rabbits, when they are roaſted, draw out the jaw bones, and ſtick them in the eyes, to appear like horns, then take off all the meat of the back clean from the bones, but leave them whole, chop the meat exceeding fine, with a little ſhred parſley, lemon-peel, one ounce of beef marrow, a ſpoonful of good cream, and a little ſalt, beat the yolks of two hard eggs, and a piece of butter the ſize of a walnut, in a marble mortar, very fine, then mix all together, and put it in a toſſing pan; when it has ſtewed five minutes, lay it on the rabbit when you take the meat off and put it cloſe down with your hand, to appear like a whole rabbit, then heat a ſalamander, and brown it all over, pour a good brown gravy made as thick as cream in the diſh, ſtick a bunch of myrtle in their mouths, and ſerve them up with their livers broiled and frothed.

To fricaſſee RABBITS *brown.*

CUT your rabbits as for eating, fry them in butter a light brown, put them in a toſſing pan, with a pint of water, a tea ſpoonful of lemon pickle, a large ſpoonful of muſhroom catchup, the ſame of browning, one an-

chovy, a ſlice of lemon, Chyan pepper and ſalt to your taſte, ſtew them over a ſlow fire till they are enough; thicken your gravy, and ſtrain it, diſh up your rabbits, and pour the gravy over them.

To fricaſſee RABBITS *white.*

CUT your rabbits as before, and put them into a toſſing pan, with a pint of veal gravy, a tea ſpoonful of lemon pickle, one anchovy, a ſlice of lemon, a little beaten mace, Chyan pepper and ſalt, ſtew them over a ſlow fire, when they are enough, thicken your gravy with flour and butter, ſtrain it, then add the yolks of two eggs mixed with a large tea cupful of thick cream, and a little nutmeg grated in it, do not let it boil, and ſerve it up.

To make a nice WHET *before* DINNER.

CUT ſome ſlices of bread half an inch thick, fry them in butter, but not too hard, then ſplit ſome anchovies, take out the bones, and lay half an anchovy on each piece of bread, have ready ſome Cheſhire cheeſe grated, and ſome chopped parſley mixed together, lay it pretty thick over the bread and anchovy, baſte it with butter, and brown it with a ſalamander; it muſt be done on the diſh on which you ſend it to table.

A fine Herrico by way of SOUP.

GET a large neck of mutton, cut it into two parts, put the ſcrag part into a ſtew pan, with four large turnips and four carrots in a gallon of water, let it boil gently over a ſlow fire till all the goodneſs is out of the

meat, but not boiled to pieces, then bruiſe the turnips and two of the carrots fine into the ſoup, by way of thickening it, cut and fry ſix ounces in nice butter, put them in, then cut the other part of the mutton in very good chops, not too large, fry in any ſhape, and put them on the ſoup, and let it ſtew very ſlow till the chops are very tender, cut the other two carrots that were boiled, fry them in butter, and put them in juſt before you take it off the fire, and ſeaſon it to your taſte with pepper and ſalt, and ſerve it up very hot in a ſoup diſh.

A Herrico of MUTTON *or* LAMB.

CUT a neck or loin of mutton or lamb in nice ſteaks, and fry them a light brown, have ready ſome good gravy made of the ſcrag of the mutton and ſome veal, with a piece of lean bacon and a few capers, ſeaſon to your taſte with pepper, ſalt, thyme, and onions, which muſt be ſtrained off, and added to the ſteaks, juſt one hour before you ſend them to the table; take care to do it on a ſlow fire, diſh them up handſomely with turnips and carrots cut in dices, with a good deal of gravy, thickened with a piece of butter rolled in a very little flour; if they are not tender they will not be good. Send them up very hot.

To Herrico a NECK *of* MUTTON *a ſecond way.*

TAKE a neck of mutton and cut it into chops, flour them and put them into a ſtew pan, ſet them over the fire, and keep turning them till brown, then take them out, and put a little more into the ſame pan, and keep it ſtirring till brown over the fire, with a bunch of ſweet herbs, a bay leaf, an onion, and what other ſpice you

pleaſe; boil them well together, and then ſtrain the broth through a ſieve into an earthen pan by itſelf, and ſkim the fat off, which done, is a good gravy, then add turnips and carrots, with two ſmall onions, a little celery, then place your mutton in a ſtew pan, with the celery and other roots, then put the gravy to them, and as much water as will cover them; keep it over a gentle fire till ready to ſerve up.

A hodge podge of MUTTON.

CUT a neck or loin of mutton into ſteaks, take off all the fat, then put the ſteaks into a pitcher, with lettuce, turnips, carrots, two cucumbers cut in quarters, four or five onions, and pepper and ſalt; you muſt not put any water to it, and ſtop the pitcher very cloſe, then ſet in a pan of boiling water, let it boil four hours; keep the pan ſupplied with freſh boiling water as it waſtes.

To dreſs CUCUMBERS *with* EGGS.

TAKE ſix large young cucumbers, pare, quarter, and cut them into ſquares, about the ſize of a dice, put them in boiling water, let them boil up, and take them out of the water, and put them into a ſtew pan, with an onion, ſtuck with cloves, a good ſlice of ham, a quartern of butter, and a little ſalt, ſet it over the fire a quarter of an hour, keep it cloſe covered, ſcum it well, and ſhake it often, as it is apt to burn; then dredge in a little flour over them, and put in as much veal gravy as will juſt cover the cucumbers, and ſtir it well together, and keep a gentle fire under it till no ſcum will riſe; then take out the ham and onion, and put in the yolks of

two eggs beat up with a tea cupful of good cream; ſtir it well for a minute, then take it off the fire, and juſt before you put it in the diſh ſqueeze in a little lemon juice; have ready five or ſix poached eggs to lay on the top.

To ſtew PEAS.

TAKE a quart of young peas, waſh them, and put them into a ſtew pan, with a quarter of a pound of butter, three cabbage lettuces cut ſmall, five or ſix young onions, with a little thyme, parſley, pepper, and ſalt, and let them ſtew all together for a quarter of an hour, then put to them a pint of gravy, with two or three ſlices of bacon or ham, and let them ſtew all together till the peas are enough, then thicken them up with a quarter of a pound of butter rolled in flour.

To fricaſſee MUSHROOMS.

PEEL and ſcrape the inſide of the muſhrooms, throw them into ſalt and water, if buttons, rub them with flannel, take them out, and boil them with freſh ſalt and water, when they are tender put in a little ſhred parſley, an onion ſtuck with cloves, toſs them up with a good lump of butter rolled in a little flour; you may put in three ſpoonfuls of thick cream, and a little nutmeg cut in pieces, but take care to take out the nutmeg and onion before you ſerve it at table; you may leave out the parſley, and ſtew in a glaſs of wine, if you like it.

CHAP. V.

Obſervations on PIES.

RAISED pies ſhould have a quick oven, and well cloſed up, or your pie will fall in the ſides; it ſhould have no water put in till the minute it goes to the oven, it makes the cruſt ſad, and is a great hazard of the pie running.—Light paſte requires a moderate oven, but not too ſlow, it will make it ſad, and a quick oven will catch and burn it, and not give it time to riſe; tarts that are iced, require a ſlow oven, or the icing will brown, and the paſte not be near baked. Theſe ſort of tarts ought to be made of ſugar paſte, and rolled very thin.

To make criſp PASTE *for* TARTS.

TAKE one pound of fine flour mixed with one ounce of loaf ſugar beat and ſifted, make it into a ſtiff paſte, with a gill of boiling cream, and three ounces of butter in it, work it well, roll it very thin; when you have made your tarts, beat the white of an egg a little, rub it over them with a feather, ſift a little double refined ſugar over them, and bake them in a moderate oven.

ICING *a ſecond way.*

BEAT the white of an egg to a ſtrong froth put in by degrees four ounces of double refined ſugar, with as much gum as will lie on a ſixpence, beat and ſifted fine, beat it half an hour, then lay it over your tarts the thickneſs of a ſtraw.

To make a light PASTE *for* TARTS.

TAKE one pound of fine flour, beat the white of an egg to a ſtrong froth, mix it with as much water as will make three quarters of a pound of flour into pretty ſtiff paſte, roll it out very thin, lay the third part of half a pound of butter in thin pieces, dredge it with part of the quarter of your flour left out for that purpoſe, roll it up tight, then with your paſte pin roll it out again, do ſo until all your half pound of butter and flour is done, cut it in ſquare pieces, and make your tarts; it requires a quicker oven than criſp paſte.

To make an APPLE TART.

SCALE eight or ten large codlins, when cold ſkim them, take the pulp, and beat it as fine as you can with a ſilver ſpoon, then mix the yolks of ſix eggs, and the whites of four, beat all together as fine as poſſible, put in grated nutmeg and ſugar to your taſte, melt ſome fine freſh butter, and beat it till it is like a fine thick cream, then make a fine puff paſte, and cover a tin petty pan with it, and pour in the ingredients, but do not cover it with your paſte; bake it a quarter of an hour, then ſlip it out of the petty pan on a diſh, and ſtrew fine ſugar, finely beat and ſifted all over it.

To make PASTE *for a* GOOSE PIE.

TAKE eighteen pounds of fine flour, put ſix pounds of freſh butter, and one pound of rendered beef ſuet in a kettle of water, boil it two or three minutes, then pour it boiling hot upon your flour, work it well into pretty ſtiff paſte, pull it in lumps to cool, and raiſe your pie,

bake it in a hot oven; you may make any raiſed pie the ſame way, only take a ſmaller quantity in proportion.

To make a FRENCH PIE.

To two pounds of flour put three quarters of a pound of butter, make it into a paſte, and raiſe the walls of the pie, then roll out ſome paſte thin, as for a lid, cut it into vine leaves, or the figures of any moulds you have: if you have no moulds, you may make uſe of a crocran, and pick out pretty ſhapes, beat the yolks of two eggs, and rub the outſide of the wall of the pie with it, and lay the vine leaves or ſhapes round the walls, and rub them over with the eggs, fill the pie with the bones of the meat, to keep the ſteam in, that the cruſt may be well ſoaked; it is to go to table without a lid.

Take a calf's head, waſh and clean it well, boil it half an hour, when it is cold cut it in thin ſlices, and put it in a toſſing pan, with three pints of veal gravy, and three ſweetbreads cut thin, and let it ſtew one hour, with half an ounce of truffles, then have ready two calf's feet boiled and boned, cut them in ſmall pieces, and put them into your toſſing pan, with a ſpoonful of lemon pickle and one of browning, Chyan pepper, and a little ſalt; when the meat is tender, thicken the gravy with a little flour and butter, ſtrain it, and put in a few pickled muſhrooms, but freſh ones if you can get them; put the meat into the pie you took the bones out, and lay the niceſt part at the top, have ready a quarter of an hundred of aſparagus heads, ſtrew them over the top of the pie, and ſerve it up.

A Yorkſhire GOOSE PIE.

TAKE a large fat gooſe, ſplit it down the back, and take all the bones out, bone a turkey and two ducks the ſame way, ſeaſon them very well with pepper and ſalt, with ſix woodcocks, lay the gooſe down on a clean diſh, with the ſkin ſide down, and lay the turkey into the gooſe with the ſkin down, have ready a large hare cleaned well, cut in pieces and ſtewed in the oven, with a pound of butter, a quarter of an ounce of mace beat fine, the ſame of white pepper, and ſalt to your taſte, till the meat will leave the bones, and ſcum the butter off the gravy, pick the meat clean off, and beat it in a marble mortar, very fine, with the butter you take off, and lay it in the turkey; take twenty four pounds of the fineſt flour, ſix pounds of butter, half a pound of freſh rendered ſuet, make the paſte pretty thick, and raiſe the pie oval, roll out a lump of paſte, and cut it in vine leaves, or what form you pleaſe; rub the pie with the yolks of eggs, and put your ornaments on the walls, then turn the hare, turkey, and gooſe, upſide down, and lay them in your pie, with the ducks at each end, and the woodcocks on the ſides, make your lid pretty thick and put it on; you may lay flowers, or the ſhape of the fowls in paſte, on the lid, and make a hole in the middle of your lid; the walls of your pie are to be one inch and a half higher than the lid, then rub it all over with the yolks of eggs, and bind it round with three fold paper, and lay the ſame over the top; it will take four hours baking in a brown bread oven; when it comes out, melt two pounds of butter in the gravy that comes from the hare, and pour it hot in the pie through a tun diſh, cloſe it well up, and let it be eight or ten days before you cut it; if you ſend

it any diſtance, make up the hole in the middle with cold butter, to prevent the air from getting in.

A HARE PIE.

CUT a lage hare in pieces, ſeaſon it well with mace, nutmeg, pepper, and ſalt, put it in a jug, with half a pound of butter, cover it cloſe up with a paſte or cloth, ſet it in a copper of boiling water, and let it ſtew one hour and a half, then take it out to cool, and make a rich forcemeat of a quarter of a pound of ſcraped bacon, two onions, a glaſs of red wine, the crumb of a penny loaf, a little winter ſavoury, the liver cut ſmall, a little nutmeg, ſeaſon it high with pepper and ſalt, mix it well up with the yolks of three eggs, raiſe the pie, and lay the forcemeat in the bottom, lay in the hare, with the gravy that came out of it, lay the lid on, and put flowers or leaves on it; it will take an hour and a half to bake it.—It is a handſome ſide diſh for a large table.

A SALMON PIE.

BOIL your ſalmon as for eating, take off the ſkin, and all the bones out, and pound the meat in a mortar very fine, with mace, nutmeg, pepper, and ſalt, to your taſte, raiſe the pie, and put flowers or leaves on the walls, put the ſalmon in, and lid it, bake it an hour and a half, when it comes out of the oven take off the lid, and put in four ounces of rich melted butter, and cut a lemon in ſlices, and lay over it, ſtick in two or three leaves of fennel, and ſend it to table without a lid.

A BEEF STEAK PIE.

BEAT five or ſix rump ſteaks very well with a paſte pin, and ſeaſon them well with pepper and ſalt, lay a good puff paſte round the diſh, and put a little water in the bottom, then lay the ſteaks in, with a lump of butter upon every ſteak, and put on the lid; cut a little paſte in what form you pleaſe, and lay it on.

A THATCHED HOUSE PIE.

TAKE an earthen diſh that is pretty deep, rub the inſide with two ounces of butter, then ſpread over it two ounces of vermicelli, make a good puff paſte, and roll it pretty thick, and lay it on the diſh; take three or four pigeons, ſeaſon them very well with pepper and ſalt, and put a good lump of butter in them, and lay them in the diſh with the breaſt down, and put a thick lid over them, and bake it in a moderate oven; when enough take the diſh you intend for it, and turn the pie into it, and the vermicelli will appear like thatch, which gives it the name of thatched houſe pie.—It is a pretty ſide or corner diſh for a large dinner, or a bottom for ſupper.

EGG *and* BACON PIE *to eat cold.*

STEEP a few thin ſlices of bacon all night in water, to take out the ſalt, lay your bacon in the diſh, beat eight eggs with a pint of thick cream, put in a little pepper and ſalt, and pour it on the bacon, lay over it a good cold paſte, bake it a day before you want it in a moderate oven.

A CALF'S HEAD PIE.

PARBOIL a calf's head, when cold cut it in pieces, ſeaſon it well with pepper and ſalt, put it in a raiſed cruſt, with half a pint of ſtrong gravy, bake it an hour and a half, when it comes out of the oven, cut off the lid, and hop the yolks of three hard eggs ſmall, ſtrew them over the top of the pie, and lay three or four ſlices of lemon, and pour on ſome good melted butter, and ſend it to the table without a lid.

A ſavoury CHICKEN PIE.

LET your chickens be ſmall, ſeaſon them with mace, pepper, and ſalt, put a lump of butter into every one of them, lay them in a diſh, with the breaſts up, and lay a thin ſlice of bacon over them, it will give them a pleaſant flavour, then put in a pint of ſtrong gravy, and make a good puff paſte, lid it, and bake it in a moderate oven: French cooks generally put morels and yolks of eggs chopped ſmall.

A MINCE PIE.

BOIL a neat's tongue two hours, then ſkin it, and chop it as ſmall as poſſible, chop very ſmall three pounds of freſh beef ſuet, three pounds of good baking apples, four pounds of currants waſhed clean, picked, and well dried before the fire, one pound of jar raiſins ſtoned and chopped ſmall, and one pound of powder ſugar, mix them all together, with half an ounce of mace, the ſame of nutmeg grated, cloves and cinnamon a quarter of an ounce of each, and one pint of French brandy, and make

a rich puff paſte; as you fill the pie up, put in a little candied citron and orange cut in ſmall pieces; what you have to ſpare put cloſe down in a pot and cover it up, put no citron or orange in till you uſe it.

To make a MINCE PIE *without* MEAT.

Chop fine three pounds of ſuet, and three pounds of apples, when pared and cored, waſh and dry three pounds of currants, ſtone and chop one pound of jar raiſins, beat and ſift one pound and a half of loaf ſugar, cut ſmall twelve ounces of candied orange peel, and ſix ounces of citron, mix all well together, with a quarter of an ounce of nutmeg, half a quarter of an ounce of cinnamon, ſix or eight cloves, and half a pint of French brandy, put it cloſe, and keep it for uſe.

A CODLING PIE.

Gather ſmall codlings, put them in a clean braſs pan with ſpring water, lay vine leaves on them, and cover them with a cloth wrapped round the cover of the pan to keep in the ſteam; when they grow ſoftiſh, peel off the ſkin, and put them in the ſame water with the vine leaves, hang them a great height over the fire to green, when you ſee them a fine green, take them out of the water, and put them in a deep diſh, with as much powder or loaf ſugar as will ſweeten them, make the lid of rich puff paſte, and bake it; when it comes from the oven, take off the lid, and cut it in pieces like ſippets, and ſtick them round the inſide of the pie with the points upward, pour over your codlings a good cuſtard made thus:—Boil a pint of cream, with a ſtick of cinnamon,

and ſugar enough to make it a little ſweet; let it ſtand till cold, then put in the yolks of four eggs well beaten, ſet it on the fire, and keep ſtirring it till it grows thick, but do not let it boil, leſt it curdle, then pour it into your pie, pare a little lemon thin, cut the peel like ſtraws, and lay it on your codlings over the top.

An HERB PIE *for* LENT.

TAKE lettuce, leeks, ſpinage, beets, and parſley, of each a handful, give them a boil, then chop them ſmall and have ready boiled in a cloth one quart of groats, with two or three onions in them, put them in a frying pan with the herbs and a good deal of ſalt, a pound of butter, and a few apples cut thin, ſtew them a few minutes over the fire, fill your diſh or raiſed cruſt with it; one hour will bake it, then ſerve it up.

A VENISON PASTY.

BONE a breaſt or ſhoulder of veniſon, ſeaſon it well with mace, pepper, and ſalt, lay it in a deep pot, with the beſt part of a neck of mutton cut in ſlices, and boil over the veniſon, pour in a large glaſs of red wine, put a coarſe paſte over it, and bake it two hours in an oven; then lay the veniſon in a diſh, and pour the gravy over it, and put one pound of butter over it; make a good puff paſte, and lay it near half an inch thick round the edge of the diſh; roll out the lid, which muſt be a little thicker than the paſte on the edge of the diſh, and lay it on, then roll out another lid pretty thin, and cut in flowers, leaves, or whatever form you pleaſe, and lay it on the lid; if you do not want it, it will keep in the

a rich puff paſte; as you fill the pie up, put in a little candied citron and orange cut in ſmall pieces; what you have to ſpare put cloſe down in a pot and cover it up, put no citron or orange in till you uſe it.

To make a MINCE PIE *without* MEAT.

Chop fine three pounds of ſuet, and three pounds of apples, when pared and cored, waſh and dry three pounds of currants, ſtone and chop one pound of jar raiſins, beat and ſift one pound and a half of loaf ſugar, cut ſmall twelve ounces of candied orange peel, and ſix ounces of citron, mix all well together, with a quarter of an ounce of nutmeg, half a quarter of an ounce of cinnamon, ſix or eight cloves, and half a pint of French brandy, put it cloſe, and keep it for uſe.

A CODLING PIE.

Gather ſmall codlings, put them in a clean braſs pan with ſpring water, lay vine leaves on them, and cover them with a cloth wrapped round the cover of the pan to keep in the ſteam; when they grow ſoftiſh, peel off the ſkin, and put them in the ſame water with the vine leaves, hang them a great height over the fire to green, when you ſee them a fine green, take them out of the water, and put them in a deep diſh, with as much powder or loaf ſugar as will ſweeten them, make the lid of rich puff paſte, and bake it; when it comes from the oven, take off the lid, and cut it in pieces like ſippets, and ſtick them round the inſide of the pie with the points upward, pour over your codlings a good cuſtard made thus:—Boil a pint of cream, with a ſtick of cinnamon,

and ſugar enough to make it a little ſweet; let it ſtand till cold, then put in the yolks of four eggs well beaten, ſet it on the fire, and keep ſtirring it till it grows thick, but do not let it boil, leſt it curdle, then pour it into your pie, pare a little lemon thin, cut the peel like ſtraws, and lay it on your codlings over the top.

An HERB PIE *for* LENT.

TAKE lettuce, leeks, ſpinage, beets, and parſley, of each a handful, give them a boil, then chop them ſmall and have ready boiled in a cloth one quart of groats, with two or three onions in them, put them in a frying pan with the herbs and a good deal of ſalt, a pound of butter, and a few apples cut thin, ſtew them a few minutes over the fire, fill your diſh or raiſed cruſt with it; one hour will bake it, then ſerve it up.

A VENISON PASTY.

BONE a breaſt or ſhoulder of veniſon, ſeaſon it well with mace, pepper, and ſalt, lay it in a deep pot, with the beſt part of a neck of mutton cut in ſlices, and boil over the veniſon, pour in a large glaſs of red wine, put a coarſe paſte over it, and bake it two hours in an oven; then lay the veniſon in a diſh, and pour the gravy over it, and put one pound of butter over it; make a good puff paſte, and lay it near half an inch thick round the edge of the diſh; roll out the lid, which muſt be a little thicker than the paſte on the edge of the diſh, and lay it on, then roll out another lid pretty thin, and cut in flowers, leaves, or whatever form you pleaſe, and lay it on the lid; if you do not want it, it will keep in the

pot it was baked in eight or ten days, but keep the cruſt on, to prevent the air from getting into it.—A breaſt and ſhoulder of veniſon is the moſt proper for a paſty.

An HOTTENTOT PIE.

Boil and bone two calf's feet, clean very well a calf's chitterling, boil it and chop it ſmall, take two chickens and cut them up as for eating, put them in a ſtew pan, with two ſweetbreads, a quart of veal or mutton gravy, half an ounce of morels, Chyan pepper and ſalt to your palate, ſtew them all together an hour over a gentle fire, then put in ſix force-meat balls that have been boiled, and the yolks of four hard eggs, and put them in a good raiſed cruſt that has been baked for it, ſtrew over the top of your pie a few green peas as for eating; or peel and cut ſome young green broccoli ſtalks about the ſize of peas, give them a gentle boil, and ſtew them over the top of your pie, and ſend it up hot without a lid, the ſame way as the French pie.

A BRIDE'S PIE.

Boil two calf's feet, pick the meat from the bones, and chop it very fine, ſhred ſmall one pound of beef ſuet and a pound of apples, waſh and pick one pound of currants very ſmall, dry them before the fire, ſtone and chop a quarter of a pound of jar raiſins, a quarter of an ounce of cinnamon, the ſame of mace or nutmeg, two ounces of candied citron, two ounces of candied lemon cut thin, a glaſs of brandy, and one of Champagne, put them in a China diſh with a rich puff paſte over it, roll another lid, and cut it in leaves, flowers, figures, and put a glaſs ring in it.

An EEL PIE.

SKIN and waſh your eels very clean, cut them in pieces an inch and a half long, ſeaſon them with pepper, ſalt, and a little dried ſage rubbed ſmall, raiſe your pies about the ſize of the inſide of a plate, fill your pies with eels, lay a lid over them, and bake them in a quick oven: they require to be well baked.

To make a LOBSTER PIE.

TAKE two or three good freſh lobſters, take out all the meat and cut it in large pieces, put a fine puff paſte round the edge of your diſh, then put in a layer of lobſters, and a layer of oyſters, with bread crumbs and ſlices of butter, a little pepper and ſalt; then a layer of lobſters, &c. till your diſh is full, then take the red part of the lobſter, pound it fine, with chopped oyſters, crumbs of bread, and a little butter; make them into ſmall balls, and fry them, then lay them upon the top of your pie; boil the ſhells of your oyſters to make a little gravy, put to it a little pepper and ſalt, and the oyſter liquor, ſtrain it through a ſieve, and fill your pie with it, then lay on your cruſt, and ſtick a few ſmall claws in the middle of your pie, and ſend it to the oven.—It is a genteel corner diſh for dinner.

A Yorkſhire GIBLET PIE.

WHILST the blood of your gooſe is warm, put in a tea cupful of groats to ſwell, grate the crumb of a penny loaf, and pour a gill of boiling hot milk on them, ſhred half a pound of beef ſuet very fine, chop two leeks, and four

or five leaves of ſage ſmall, three yolks of eggs, pepper, ſalt, and nutmeg to your palate, mix them all up together, have ready the giblets ſeaſoned very well with pepper and ſalt, and lay them round a deep diſh, then put a pound of fat beef over the pudding in the middle of the diſh, pour in half a pint of gravy, lay on a good paſte, and bake it in a moderate oven.

A ROOK PIE.

SKIN and draw ſix young rooks, and cut out the back bones, ſeaſon them well with pepper and ſalt, put them in a deep diſh, with a quarter of a pint of water; lay over them half a pound of butter, make a good puff paſte, and cover the diſh, lay a paper over it, for it requires a good deal of baking.

A ſweet VEAL PIE.

LAY marrow or beef ſuet, ſhred very fine, in the bottom of your diſh; cut into ſteaks the beſt end of a neck of veal, and lay them in, ſtrew over them ſome marrow or ſuet, it makes them eat tenderer; ſtone a quarter of a pound of jar raiſins, chop them a little, waſh half a pound of currants and put them over the ſteaks, cut three ounces of candied citron, and two ounces of candied orange, and lay them on the top; boil half a pint of ſweet mountain or ſack, with a ſtick of cinnamon, and pour it in, lay a paſte round the diſh, and then lid it: an hour will bake it; when it comes out of the oven, put in a glaſs of French brandy or ſhrub, and ſerve it up.

An OLIVE PIE.

CUT a fillet of veal in thin ſlices, rub them over with yolks of eggs, ſtrew over them a few crumbs of bread, ſhred a little lemon-peel very fine, and put on them, with a little grated nutmeg, pepper, and ſalt, roll them up very tight and lay them in a pewter diſh, pour over them half a pint of good gravy made of bones, put half a pound of butter over it, make a light paſte, and lay it round the diſh, roll the lid half an inch thick and lay it on.—Make a beef olive pie the ſame way.

A ſavoury VEAL PIE.

CUT a loin of veal into ſteaks, ſeaſon it with beaten mace, nutmeg, pepper, and ſalt: lay the meat in your diſh, with ſweetbreads ſeaſoned with the meat, and the yolks of ſix hard eggs, a pint of oyſters, and half a pint of good gravy; lay round your diſh a good puff paſte, half an inch thick, and cover it with a lid the ſame thickneſs, bake it in a quick oven an hour and a quarter; when you take it out of the oven, cut off the lid: then cut the lid in eight or ten pieces, and ſtick it round the inſide of the rim, cover the meat with ſlices of lemon, and ſerve it up.

To make a cold PASTE *for* DISH PIES.

TAKE a pound of fine flour, rub into it half a pound of butter, beat the yolks of two eggs, put them into as much water as will make it a ſtiff paſte, roll it out, then put your butter on in thin pieces, duſt it with flour, roll it up tight, when you have done it ſo for three times, roll it out pretty thin, and bake it in a quick oven.

To make PASTE *for* CUSTARDS.

PUT half a pound of butter in a pan of water, take two pounds of flour, when your butter boils pour it on your flour, with as much water, as will make it into a good paſte, work it well, and when it has cooled a little, raiſe your cuſtards, put a paper round the inſide of them, when they are half baked fill them.—When you make any kind of dripping paſte, boil it four or five minutes in a good quantity of water, to take the ſtrength off it; when you make a cold cruſt with ſuet, ſhred it fine; pour part of it into the flour, then make it into a paſte, and roll it out as before, only ſtrew in it ſuet inſtead of butter.

To make ſavoury PATTIES.

TAKE one pound of the inſide of a cold loin of veal, or the ſame quantity of cold fowl, that has been either boiled or roaſted, a quarter of a pound of beef ſuet, chop them as ſmall as poſſible, with ſix or eight ſprigs of parſley, ſeaſon them well with half a nutmeg grated fine, pepper and ſalt, put them in a toſſing-pan, with half a pint of veal gravy, thicken the gravy with a little flour and butter, and two ſpoonfuls of cream, and ſhake them over the fire two minutes, and fill your patties.——You muſt make your patties thus: Raiſe them of an oval form, and bake them as for cuſtards, cut ſome long narrow bits of paſte, and bake them on a duſting-box, but not to go round; they are for handles; fill your patties when quite hot with the meat, then ſet your handles acroſs the patties; they will look like baſkets if you have nicely pinched the walls of the patties when you raiſed them, five

will be a diſh; you may make them with ſugar and currants inſtead of parſley.

Fried PATTIES.

CUT half a pound of a leg of veal very ſmall, with ſix oyſters, put the liquor of the oyſters to the crumb of a penny loaf, mix them together with a little ſalt, put it in a toſſing pan, with a quarter of a pound of butter, and keep ſtirring it for three or four minutes over the fire, then make a good puff paſte, roll it out, and cut it in little bits about the ſize of a crown-piece, ſome round, ſquare, and three-cornered, put a little of the meat upon them, and lay a lid on them, turn up the edges as you would a paſty, to keep in the gravy, fry them in a panful of hog's lard; they are a pretty corner diſh for dinner or ſupper. If you want them for garniſh to a cod's head, put in only oyſters; they are very pretty for a calf's head haſh.

Sweet PATTIES.

TAKE the meat of a boiled calf's foot, two large apples, and one ounce of candied orange, chop them very ſmall, grate half a nutmeg, mix them with the yolk of an egg, a ſpoonful of French brandy, and a quarter of a pound of currants clean waſhed and dried make a good puff paſte, roll it in different ſhapes, as the fried ones, and fill them the ſame way; you may either bake or fry them.—They are a pretty ſide diſh for ſupper.

Common PATTIES.

TAKE the kidney part of a very fat loin of veal, chop the kidney, veal, and fat very ſmall all together, ſeaſon

it with mace, pepper, and ſalt, to your taſte, raiſe little patties the ſize of a tea-cup, fill them with the meat, put thin lids on them, bake them very criſp; five is enough for a ſide-diſh.

To make fine PATTIES.

SLICE either turkey, houſe-lamb, or chicken, with an equal quantity of the fat of lamb, loin of veal, or the inſide of a ſurloin of beef, a little parſley, thyme, and lemon peel ſhred, put it all in a marble mortar, and pound it very fine, ſeaſon it with white pepper and ſalt, then make a fine puff paſte, roll it out in thin ſquare ſheets, put the forcemeat in the middle, cover it over, cloſe them all round, and the paſte even. Juſt before they go into the oven waſh them over with the yolk of an egg, and bake them twenty minutes in a quick oven, have ready a little white gravy, ſeaſoned with pepper, ſalt, and a little ſhalot, thickened up with a little cream or butter: as ſoon as the patties come out of the oven, make a hole in the top, and pour in ſome gravy, you muſt take care not to put too much gravy in for fear of its running out at the ſides, and ſpoiling the patties.

To make common FRITTERS.

TAKE half a pint of ale and two eggs, beat in as much flour as will make it rather thicker than a common pudding, with nutmeg and ſugar to your taſte, let it ſtand three or four minutes to riſe, then drop them with a ſpoon into a pan of boiling lard, fry them a light brown, drain them on a ſieve, ſerve them up with ſugar grated over them, and wine ſauce in a boat.

To make APPLE FRITTERS.

PARE the largeſt baking apples you can get, take out the core with an apple ſcraper, cut them in round ſlices, and dip them in batter, made as for common fritters, fry them criſp, ſerve them up with ſugar grated over them, and wine ſauce in a boat.—They are proper for a ſide diſh for ſupper.

To make CLARY FRITTERS.

BEAT two eggs exceeding well, with one ſpoonful of cream, one of ratafia water, one ounce of loaf ſugar, and two ſpoonfuls of flour, grate in half a nutmeg, have ready waſhed and dried clary leaves, dip them in the batter, and fry them a nice brown: ſerve them up with quarters of Seville oranges laid round them and good melted butter in a boat.

To make RASPBERRY FRITTERS.

GRATE two Naples biſcuits, pour over them half a gill of boiling cream; when it is almoſt cold, beat the yolks of four eggs to a ſtrong froth, beat the biſcuits a little, then beat both together exceedingly well, pour to it two ounces of ſugar, and as much juice of raſpberry as will make it a pretty pink colour, and give it a proper ſharpneſs, drop them into a pan of boiling lard, the ſize of a walnut: when you diſh them up, ſtick bits of citron in ſome, and blanched almonds cut length-ways in others; lay round them green and yellow ſweetmeats, and ſerve them up.—They are a pretty corner diſh for either dinner or ſupper.

To make TANSEY FRITTERS.

TAKE the crumb of a penny loaf, pour on it half a pint of boiling milk, let it ſtand an hour, then put in as much juice of tanſey as will give it a flavour, but not to make it bitter, then make it a pretty green with the juice of ſpinage, put to it a ſpoonful of ratafia water, or brandy, ſweeten it to your taſte, grate the rind of half a lemon, beat the yolks of four eggs, mix them all together, put them in a toſſing pan, with four ounces of butter, ſtir it over a ſlow fire till it is quite thick, take it off, and let it ſtand two or three hours, then drop them into a panful of boiling lard; a ſpoonful is enough for a fritter; ſerve them up with ſlices of orange round them, grate ſugar over them, and wine ſauce in a boat.

To make PLUM FRITTERS *with* RICE.

GRATE the crumb of a penny loaf, pour over it a pint of boiling cream, or good milk, let it ſtand four or five hours, then beat it exceedingly fine, put to it the yolks of five eggs, four ounces of ſugar, and a nutmeg grated, beat them well together, and fry them in hog's lard; drain them on a ſieve, and ſerve them up with wine ſauce under them.

N. B. You may put currants in if you pleaſe.

To make WATER FRITTERS.

TAKE a quart of water, five or ſix ſpoonfuls of flour (the batter muſt be very thick), and a little ſalt, mix all theſe together, and beat the yolks and whites of eight eggs with a little brandy, then ſtrain them through a hair ſieve, and put them to the other things; the longer

they ſtand before you fry them the better, juſt before you fry them, melt about half a pound of butter very thick, and beat it well in; you muſt not turn them, and take care not to burn them: the beſt thing to fry them in is fine lard.

To make FRENCH BANCES.

TAKE half a pint of water, a bit of lemon-peel a bit of butter the bigneſs of a walnut, a little orange flour water; let theſe boil three or four minutes; then take out the lemon peel, and add to it a pint of flour, keep the water boiling and ſtirring all the while till it is ſtiff, then take it off the fire, and put in ſix eggs, leaving out the whites of three; beat theſe well for about half an hour, till they come to a ſtiff paſte, drop them into a pan of boiling lard with a tea ſpoon; if they are of a right lightneſs they will be very nice; keep ſhaking the pan all the time till they are of a light brown. A large diſh will take ſix or ſeven minutes boiling when done enough, put them into a diſh that will drain them, ſet them by the fire, and ſtrew fine ſugar over them.

To make GERMAN PUFFS.

PUT half a pint of good milk into a toſſing pan, and dredge in it flour till it is as thick as haſty pudding, keep ſtirring it over a ſlow fire, till it is all of a lump, then put it in a marble mortar; when it is cold put to it the yolks of three eggs, four ounces of ſugar, a ſpoonful of roſe water, grate a little nutmeg, and the rind of half a lemon, beat them together an hour or more, when it looks light and bright, drop them into a pan of boiling

lard with a tea ſpoon, the ſize of a large nutmeg, they will riſe, and look like a large yellow plumb if they are well beat; as you fry them, lay them on a ſieve to drain, grate ſugar round your diſh, and ſerve them up with ſack or ſauce.—It is a proper corner diſh for dinner or ſupper.

To make GOFERS.

BEAT three eggs well, with three ſpoonfuls of flour and a little ſalt, then mix them with a pint of milk, an ounce of ſugar, and half a nutmeg grated, beat them well together, then make your gofer tongs hot, rub them with freſh butter, fill the bottom part of your tongs, and clap the top up, then turn them, and when a fine brown on both ſides, put them in a diſh, and pour white wine ſauce over them; five is enough for a diſh; do not lay them one upon another, it will make them ſoft.—You may put in currants if you pleaſe.

To make WAFER PANCAKES.

BEAT four eggs well, with two ſpoonfuls of fine flour, and two of cream, one ounce of loaf ſugar, beat and ſifted, half a nutmeg grated, put a little cold butter in a clean cloth, and rub your pan well with it, pour in your batter, and make it as thin as a wafer, fry it only one ſide, put them on a diſh, and grate ſugar, betwixt every pancake, and ſend them hot to the table.

To make CREAM PANCAKES.

TAKE the yolks of two eggs, mix them with half a pint of good cream, two ounces of ſugar, rub your pan

with lard, and fry them as thin as poſſible; grate ſugar over them, and ſerve them up hot.

To make CLARY PANCAKES.

BEAT three eggs with three ſpoonfuls of fine flour, and a little ſalt, exceeding well, mix them with a pint of milk, and put lard into your pan; when it is hot, put in your batter as thin as poſſible, then lay in your clary leaves, and pour a little more batter thin over them; fry them a fine brown, and ſerve them up.

To make BATTER PANCAKES.

BEAT three eggs with a pound of flour very well, put to it a pint of milk, and a little ſalt, fry them in lard or butter, grate ſugar over them, cut them in quarters, and ſerve them up.

To make fine PANCAKES.

TAKE a pint of cream, eight eggs (leave out two of the whites) three ſpoonfuls of ſack or orange flower water, a little ſugar, if it be agreeable, a grated nutmeg; the butter and cream muſt be melted over the fire: mix all together, with three ſpoonfuls of flour; butter the frying pan for the firſt, let them run as thin as you can in the pan, fry them quick, and ſend them up hot.

To make TANSEY PANCAKES.

BEAT four eggs, and put to them half a pint of cream, four ſpoonfuls of flour, and two of fine ſugar,

beat them a quarter of an hour, then put in one ſpoonful of the juice of tanſey, and two of the juice of ſpinage, with a little grated nutmeg, beat all together, and fry them in freſh butter: garniſh them with quarters of Seville oranges, grate double refined ſugar over them, and ſend them up hot.

To make a pink coloured PANCAKE.

BOIL a large beet root tender, and beat it fine in a marble mortar, then add the yolks of four eggs, two ſpoonfuls of flour, and three ſpoonfuls of good cream, ſweeten it to your taſte, grate in half a nutmeg, and put in a glaſs of brandy; beat them all together half an hour, fry them in butter, and garniſh them with green ſweetmeats, preſerved apricots, or green ſprigs of myrtle.—It is a pretty corner diſh for either dinner or ſupper.

CHAP. VI.

Obſervations on PUDDINGS.

BREAD and cuſtard puddings require time, and a moderate oven, that will raiſe and not burn them: batter and rice puddings a quick oven, and always butter the pan or diſh before you pour the pudding in, when you boil a pudding, take great care your cloth is very clean, dip it in boiling water, and flour it well, and give your cloth a ſhake; if you boil it in a baſon, butter it and boil it in plenty of water, and turn it often, and do not cover the

pan: when enough take it up in the baſon, let it ſtand a few minutes to cool, then untie the ſtring, wrap the cloth round the baſon, lay your diſh over it and turn the pudding out, and take the baſon and cloth off very carefully, for very often a light pudding is broke in turning out.

A HUNTING PUDDING.

BOIL the ſkins of two lemons very tender, and beat them very fine, beat half a pound of almonds in roſe water and a pound of ſugar very fine, melt half a pound of butter, and let it ſtand till quite cold; beat the yolks of eight eggs, and the whites of four, mix them, and beat them altogether, with a little orange flower, and bake it in an oven.

To make a baked ALMOND PUDDING.

BEAT eight eggs, and mix them with a pint of good cream, and a pound of flour, beat them well together, and put to them a pound of beef ſuet, chopped very fine, a pound of currants well cleaned, half a pound of jar raiſins, ſtoned and chopped ſmall, a quarter of a pound of powdered ſugar, two ounces of candied citron, the ſame of candied orange cut ſmall, grate a large nutmeg, and mix all well together, with half a gill of brandy, put in a cloth, and tie it up cloſe, it will take four hours boiling.

To make a baked APPLE-PUDDING.

HALF a pound of apples well boiled and pounded, half a pound of butter beaten to a cream, and mixed with the apples before they are cold, and ſix eggs with the whites, well beaten and ſtrained, half a pound of ſugar, pounded

and ſifted, the rinds of two lemons, well boiled and beaten, ſift the peel into clean water twice in the boiling, put a thin cruſt in the bottom and rims of your diſh. Half an hour will bake it.

A boiled CUSTARD PUDDING.

BOIL a ſtick or two of cinnamon in a quart of thin cream, with a quarter of a pound of ſugar, when it is cold put in the yolks of ſix eggs well beat, and mix them together; ſet it over a ſlow fire, and ſtir it round one way, till it grows pretty thick, but do not let it boil, take it off, and let it ſtand till it be quite cold, butter a cloth very well, and dredge it with flour, put in your cuſtard, and tie it up very cloſe; it will take three quarters of an hour boiling; when you take it up, put it in a round baſon to cool a little, then untie the cloth, and lay the diſh on the bowl, and turn it upſide down; be careful how you take off the cloth, for a very little will break the pudding; grate over it a little ſugar; for ſauce, white wine thickened with flour and butter put in the diſh.

A LEMON PUDDING.

BLANCH and beat eight ounces of Jordan-almonds, with orange flower water, add to them half a pound of cold butter, the yolks of ten eggs, the juice of a large lemon, half the rind grated fine, work them in a marble mortar, or wooden baſon, till they look white and light, lay a good puff paſte pretty thin in the bottom of a China diſh, and pour in your pudding; it will take half a hour baking.

To make a LEMON PUDDING *a ſecond way.*

GRATE the rinds of four lemons, and the juice of two or three, as they are in ſize, then take two biſcuits grated, three quarters of a pound of boiled butter, with half a pound of ſugar diſſolved in the yolks of twelve eggs, and four whites well beat, with a little ſalt, and a quarter of a nutmeg grated; mix all together very well, and put it into a diſh; put a nice paſte round the edge before it goes into the oven. Half an hour will bake it.

To make a LEMON PUDDING *a third way.*

TAKE a pound of flour well dried and ſifted, a pound of fine ſugar beat and ſifted: the rind of a lemon grated, twelve eggs, the yolks beat a little by themſelves, and the whites beat till they are all froth, then gently mix all together, put it in a pan, and bake it juſt half an hour.

A ground RICE PUDDING.

BOIL four ounces of ground rice in water till it be ſoft, then beat the yolks of four eggs, and put to them a pint of cream, four ounces of ſugar, and a quarter of a pound of butter, mix them all well together.

An ORANGE PUDDING.

BOIL the rind of a Seville orange very ſoft, beat it in a marble mortar, with the juice, put to it two Naples biſcuits grated very fine, half a pound of butter, a quarter

of a pound of ſugar, and the yolks of ſix eggs, mix them well together, lay a good puff paſte round the edge of your China diſh, bake it in a gentle oven half an hour; you may make a lemon pudding the ſame way, by putting in a lemon inſtead of the orange.

To make an ORANGE PUDDING.

TAKE the rinds of ſix oranges, boil them till they are tender, changing the water as often as you find it bitter, cut them very fine, then pound and ſift three quarters of a pound of loaf ſugar, waſh very well three quarters of a pound of butter, then take twelve eggs, leaving four of the whites out; mix all well together, butter the bottom of the diſh well, and make a rich cruſt, which muſt be put at the bottom. Bake it nicely; it muſt not be too brown.

CALF'S FOOT PUDDING.

BOIL a gang of calf's feet, take the meat from the bones, and chop it exceeding fine, put to it the crumb of a penny loaf, a pound of beef ſuet ſhred very ſmall, half a pint of cream, eight eggs, a pound of currants well cleaned, four ounces of citron cut ſmall, two ounces of candied orange cut like ſtraws, a large nutmeg grated, and a large glaſs of brandy, mix them all very well together, butter your cloth, and duſt it with flour, tie it cloſe up, boil it three hours; when you take the pudding up, it is beſt to put it in a bowl that will juſt hold it, and let it ſtand a quarter of an hour before you turn it out, lay your diſh upon the top of the baſon, and turn it upſide down.

A boiled RICE PUDDING.

BOIL a quarter of a pound of rice in water till it be ſoft, and put it in a hair ſieve to drain; beat it in a marble mortar, with the yolks of five eggs, a quarter of a pound of butter, the ſame of ſugar, grate a ſmall nutmeg, and the rind of half a lemon, work them well together for half an hour, then put in half a pound of currants well waſhed and cleaned, mix them well together, butter your cloth and tie it up, boil it an hour, and ſerve it up with white wine ſauce.

BREAD PUDDING.

TAKE the crumb of a penny loaf, and pour on it a pint of good milk boiling hot, when it is cold, beat it very fine, with two ounces of butter, and ſugar to your palate, grate half a nutmeg in it, beat it up with four eggs, and put them in, and beat all together, near half an hour, tie it in a cloth and boil it an hour; you may put in half a pound of currants for change, and pour over it white wine ſauce.

To make a boiled BREAD PUDDING *a ſecond way.*

TAKE the inſide of a penny loaf, grate it fine, add to it two ounces of butter, take a pint and a half of milk, with a ſtick of cinnamon; boil it, and pour it over the bread, and cover it cloſe till it is cold, then take ſix eggs beat up very well with roſe water, mix them all well together, ſweeten to your taſte, and boil it one hour.

To make a NICE PUDDING.

Boil half a pint of milk with a bit of cinnamon, four eggs, with the whites well beaten: the rind of a lemon grated, half a pound of ſuet chopped fine, as much bread as will do; pour your milk on the bread and ſuet, keep mixing it till cold, then put in the lemon peel, eggs, a little ſugar, and ſome nutmeg grated fine. Either bake or boil it, as you think proper.

To make a PLAIN PUDDING.

Beat the yolks and whites of three eggs, with two large ſpoonfuls of flour, a little ſalt, and half a pint of good milk or cream, make it the thickneſs of pancake batter, and beat all very well together. Half an hour will boil it.

To make a SIPPET PUDDING.

Cut a penny loaf as thin as poſſible, put a layer of bread in the bottom of a pewter-diſh, then ſtrew over it a layer of marrow or beef-ſuet, a handful of currants, then lay a layer of bread, and ſo on, till you fill your diſh, as the firſt lay; let the marrow or ſuet and currants be at the top, beat four eggs, and mix them with a quart of cream, a quarter of a pound of ſugar, and a large nutmeg grated, pour it on your diſh, and bake it in a moderate oven; when it comes out of the oven, pour over it white wine ſauce.

An APRICOT PUDDING.

TAKE twelve large apricots, pare them, and give them a ſcald in water, till they are ſoft, then take out the ſtones, grate the crumb of a penny loaf, and pour on it a pint of cream boiling-hot, let it ſtand till half cold, then add a quarter of a pound of ſugar, and the yolks of four eggs, mix all together with a glaſs of Madeira wine, pour it in a diſh, with a thin puff paſte round, bake it half an hour in a moderate oven.

A TRANSPARENT PUDDING.

BEAT eight eggs very well, and put them in a pan, with half a pound of butter, and the ſame weight of loaf ſugar beat fine a little grated nutmeg, ſet it on the fire, and keep ſtirring it till it thickens like buttered eggs, then put it in a baſon to cool, roll a rich puff paſte very thin, lay it round the edge of a China-diſh, then pour in the pudding, and bake it in a moderate oven, half an hour, it will cut light and clear.—It is a pretty pudding for a corner for dinner, and a middle for ſupper.

A VERMICELLI PUDDING.

BOIL four ounces of vermicelli in a pint of new milk till it is ſoft, with a ſtick or two of cinnamon, then put in half a pint of thick cream, a quarter of a pound of butter, a quarter of a pound of ſugar, and the yolks of four beaten eggs.—Bake it in an earthen diſh without a paſte.

A red SAGO PUDDING.

TAKE two ounces of ſago, boil it in water with a ſtick of cinnamon, till it be quite ſoft and thick, let it ſtand till quite cold; in the mean time grate the crumb of a halfpenny loaf, and pour over it a large glaſs of red wine, chop four ounces of marrow, and half a pound of ſugar, and the yolks of four beaten eggs, beat them all together for a quarter of an hour, lay a puff paſte round your diſh, and ſend it to the oven; when it comes back ſtick it over with blanched almonds cut the long way, and bits of citron cut the ſame, ſend it to table.

A boiled TANSEY PUDDING.

GRATE four Naples biſcuits, put as much cream boiling hot as will wet them, beat the yolks of four eggs, have ready a few chopped tanſey leaves, with as much ſpinage as will make it a pretty green, be careful you do not put too much tanſey in it, it will make it bitter, mix all together when the cream is cold with a little ſugar, and ſet it over a ſlow fire till it grows thick, then take it off, and when cold put it in a cloth, well buttered and floured, tie it up cloſe, and let it boil three quarters of an hour, take it up in a baſon, and let it ſtand one quarter, then turn it carefully out, and put white wine ſauce round it.

A TANSEY PUDDING *with* ALMONDS.

BLANCH four ounces of almonds, and beat them very fine, with roſe water, ſlice a French roll very thin, put on a pint of cream boiling hot, beat four eggs very well,

and mix with the eggs when beaten a little ſugar, and grated nutmeg, a glaſs of brandy, a little juice of tanſey, and the juice of ſpinage to make it green, put all the ingredients into a ſtew pan, with a quarter of a pound of butter, and give it a gentle boil; you may either boil it or bake it in a diſh, either with a cruſt or writing-paper.

A TANSEY PUDDING *of ground* RICE.

BOIL ſix ounces of ground rice in a quart of good milk, till it is ſoft; then put in half a pound of butter, with ſix eggs very well beat, and ſugar and roſe water, to make it palatable; beat ſome ſpinage in a mortar, with a few leaves of tanſey ſqueeze out the juice through a cloth, and put it in; mix all well together, cover your diſh with writing paper well buttered, and pour it in; three quarters of an hour will bake it; when you diſh it up, ſtick it all over with a Seville or ſweet orange in half quarters.

A SAGO PUDDING, *another way.*

BOIL two ounces of ſago till it is quite thick in milk, beat ſix eggs, leaving out three of the whites, put to it half a pint of cream, two ſpoonfuls of ſack, nutmeg and ſugar to your taſte; put a paſte round your diſh.

Little CITRON PUDDINGS.

TAKE half a pint of cream, one ſpoonful of fine flour, two ounces of ſugar, a little nutmeg, mix it all well together, with the yolks of three eggs, put it in tea cups, and ſtick in it two ounces of citron cut very thin, bake them in a pretty quick oven, and turn them out upon a China diſh. Five is enough for a ſide diſh.

A baked TANSEY PUDDING.

GRATE the crumb of a penny-loaf, pour on it a pint of boiling milk, with a quarter of a pound of butter in it, let it ſtand till almoſt cold, then beat five eggs, and put them in, with a quarter of a pound of ſugar, a large nutmeg grated, and a glaſs of brandy, ſtir them about, and put them in a toſſing pan, with as much juice of ſpinage as will green it, and a little tanſey chopped ſmall, ſtir it about over a ſlow fire till it grows thick, butter a ſheet of writing paper, and lay it in the bottom of a pewter diſh, pin the corners of the paper, to make it ſtand one inch above the diſh, to keep the pudding from ſpreading, and let it ſtand three quarters of an hour in the oven; when baked, put the diſh over it you ſend it up in, and turn it out upon it, take off the paper, ſtick it round with a Seville orange cut in half quarters, ſtick one quarter in the middle, and ſerve it up with wine ſauce. It will look as green as if it had not been baked, when turned out.

A green CODLING PUDDING.

GREEN a quart of codlings as for a pie, rub them through a hair ſieve with the back of a wooden ſpoon, and as much of the juice of beets as will green your pudding, put in the crumb of a penny loaf, half a pound of butter, and three eggs well beaten; beat them all together, with half a pound of ſugar, and two ſpoonfuls of cyder; lay a good paſte round the rim of the diſh, and pour it in. Half an hour will bake it.

To make a common RICE PUDDING.

WASH half a pound of rice, put to it three pints of good milk, mix it well with a quarter of a pound of butter, a ſtick or two of cinnamon beaten fine, half a nutmeg grated, one egg well beat, a little ſalt and ſugar to your taſte. One hour and a half will bake it in a quick oven: when it comes out take off the top, and put the pudding in breakfaſt cups, turn them into a hot diſh, like little puddings, and ſerve it up.

A MARROW PUDDING.

POUR on the crumb of a penny loaf a pint of cream, boiling hot, cut a pound of beef marrow very thin, beat four eggs very well, then add a glaſs of brandy, with ſugar and nutmeg to your taſte, and mix them all well up together; you may either boil or bake it, three quarters of an hour will do it; cut two ounces of citron very thin, and ſtick them all over it when you diſh it up.

MARROW PUDDING *a ſecond way.*

HALF boil four ounces of rice, ſhred half a pound of marrow very fine, ſtone a quarter of a pound of raiſins, chop them very ſmall, with two ounces of currants well cleanſed, beat four eggs a quarter of an hour, mix it all together, with a pint of good cream, a ſpoonful of brandy, ſugar and nutmeg to your taſte: you may either bake it, or put it in hog's ſkins.

MARROW PUDDING *a third way.*

BLANCH half a pound of almonds, put them in cold water all night, the next day beat them in a marble-mortar very fine, with orange flower or roſe-water, take the crumb of a penny loaf, and pour on them a pint of boiling cream; whilſt the cream is cooling, beat the yolks of four eggs and two whites a quarter of an hour, and a little ſugar, and grated nutmeg to your palate, have ready ſhred the marrow of two bones, and mix them all well together, with a little candied orange cut ſmall: this is uſually made to fill in ſkins, but it is a good baked pudding: if you put it in ſkins, do not fill them too full, for it will ſwell, but boil them gently.

WHITE PUDDING *in* SKINS.

WASH half a pound of rice in warm water, boil it in milk till it is ſoft, put it in a ſieve to drain, blanch and beat half a pound of Jordan almonds very fine with roſe water, waſh and dry a pound of currants, then cut in ſmall bits a pound of hog's lard, take ſix eggs and beat them well, half a pound of ſugar, a large nutmeg grated, a ſtick of cinnamon, and a little mace, and a little ſalt, mix them very well together, fill your ſkins and boil them.

To make a QUAKING PUDDING.

BOIL a quart of cream, and let it ſtand till almoſt cold, then beat four eggs a full quarter of an hour, with a ſpoonful and a half of flour, then mix them with your cream, add ſugar and nutmeg to your palate, tie it cloſe up in a

cloth well buttered, and let it boil an hour, and turn it carefully out.

To make a QUAKING PUDDING *a ſecond way.*

TAKE a pint of good cream, the yolks of ten eggs and ſix whites, beat them very well, and run them through a fine ſieve; then take two heaped ſpoonfuls of flour, and a ſpoonful or two of cream, beat it with the flour till it is ſmooth, and mix all together, and tie it cloſe up in a diſh or baſon well rubbed with butter and dredged with flour; the water muſt boil when you put in the pudding. One hour will boil it; ſerve it up with wine ſauce in a boat.

A YORKSHIRE PUDDING *to bake under* MEAT.

BEAT four eggs, with four large ſpoonfuls of fine flour, and a little ſalt, for a quarter of an hour, put to them one quart and a half of milk, mix them well together, then butter a dripping pan, and ſet it under beef, mutton, or a a loin of veal when roaſting, and when it is brown cut it in ſquare pieces, and turn it over; when well browned on the under-ſide, ſend it to table on a diſh. You may mix a boiled pudding the ſame way.

A boiled MILK PUDDING.

POUR a pint of new milk boiling hot on three ſpoonfuls of fine flour, beat the flour and milk for half an hour, then put in three eggs, and beat it a little longer, grate in half a tea ſpoonful of ginger, dip the cloth in boiling water, butter it well, and flour it, put in the pudding, and tie it cloſe up, and boil it an hour; it requires great care when you turn it out; pour over it thick melted butter.

HERB PUDDING.

Of ſpinage, beets, parſley, and leeks, take each a handful, waſh them, and give them a ſcald in boiling water, then ſhred them very fine, have ready a quart of groats ſteeped in warm water half an hour, and a pound of hog's lard cut in little bits, three large onions chopped ſmall, and three ſage-leaves hacked fine, put it in a little ſalt, mix all well together, and tie it cloſe up; it will require to be taken up in boiling, to ſlacken the ſtring a little.

To make a YAM PUDDING.

Take a middling white yam, and either boil or roaſt it, then pare off the ſkin and pound it very fine, with three quarters of a pound of butter, half a pound of ſugar, a little mace, cinnamon, and twelve eggs, leaving out half the whites, beat them with a little roſe water. You may put in a little citron cut ſmall, if you like it, and bake it nicely.

GOOSEBERRY PUDDING.

Scald half a pint of green gooſeberries in water, till they are ſoft, put them into a ſieve to drain, when cold work them through a hair-ſieve with the back of a clean wooden ſpoon, add to them half a pound of ſugar, and the ſame of butter, four ounces of Naples biſcuits, beat ſix eggs very well, then mix all together, and beat them a quarter of an hour, pour it in an earthen diſh without paſte; half an hour will bake it.

To make RASPBERRY DUMPLINGS.

MAKE a good cold paſte, roll it a quarter of an inch thick, and ſpread over it raſpberry jam to your own liking, roll it up, and boil it in a cloth one hour at leaſt, take it up, and cut it in five ſlices, and lay one in the middle, and the other four round it, pour a little good melted butter in the diſh, and grate fine ſugar round the edge of the diſh.—It is proper for a corner or ſide for dinner.

To make DAMSON DUMPLINGS.

MAKE a good hot paſte cruſt, roll it pretty thin, lay it in a baſon, and put in what quantity of damſons you think proper, wet the edge of the paſte, and cloſe it up, boil it in a cloth one hour, and ſend it up whole; pour over it melted butter, and grate ſugar round the edge of the diſh.—*Note*, you may make any kind of preſerved fruit the ſame way.

To make APPLE DUMPLINGS.

PARE your apples, take out the core with an apple ſcraper, fill the hole with quince or orange marmalade, or ſugar, which ſuits you, then take a piece of cold paſte, and make a hole in it, as if you was going to make a pie, lay in your apple, and put in another piece of paſte in the ſame form, and cloſe it round the ſide of your apple, it is much better than gathering it in a lump at one end, tie it in a cloth, and boil it three quarters of an hour; pour melted butter over them, and ſerve them up: five is enough for a diſh.

To make a SPARROW DUMPLING.

Mix half a pint of good milk, with three eggs, a little ſalt, and as much flour as will make it a thick batter, put a lump of butter, rolled in pepper and ſalt, in every ſparrow, mix them in the batter, and tie them in a cloth, boil them one hour and a half, pour melted butter over them, and ſerve them up.

To make a BARM PUDDING.

Take a pound of flour, mix a ſpoonful of barm in it, with a little ſalt, and make it into a light paſte with warm water, let it lie one hour then make it up into round balls, and tie them up in little nets, and put them in a pan of boiling water, do not cover them, it will make them ſad, nor do not let them boil ſo faſt as to let the water boil over them, turn them when they have been in ſix or ſeven minutes, and they will raiſe through the net and look like diamonds, twenty minutes will boil them; ſerve them up, and pour ſweet ſauce over them.

To make a HANOVER CAKE *or* PUDDING.

Take half a pound of almonds blanched and beat fine, with a little roſe water, half a pound of fine ſugar, pounded and ſifted, fifteen eggs, leaving out half the whites, the rind of a lemon grated very fine; put a few almonds in the mortar at a time, and put in by degrees about a tea cupful of roſe water; keep throwing in the ſugar; when you have done the almonds and ſugar together, a little at a time till they are all uſed up, then put it into your pan with the eggs: beat them very well together. Half an hour will bake it; it muſt be a light brown.

PART II.

CHAP. VII.

Obſervations on making DECORATIONS *for a* TABLE.

WHEN you ſpin a ſilver web for a deſert, always take particular care your fire is clear, and a pan of water upon the fire, to keep the heat from your face and ſtomach, for fear the heat ſhould make you faint; you muſt not ſpin it before the kitchen fire, for the ſmaller the grate is, ſo that the fire be clear and hot, the better able you will be to ſit a long time before it; for, if you ſpin a whole deſert, you will be ſeveral hours in ſpinning it; be ſure to have a tin box to put every baſket in as you ſpin them, and cover them from the air, and keep them warm until you have done the whole, as your receipt directs you.

If you ſpin a gold web, take care your chafing diſh is burnt clear before you ſet it upon the table where your mould is; ſet your ladle on the fire, and keep ſtirring it with a wooden ſkewer till it juſt boils, then let it cool a little, for it will not ſpin when it is boiling hot, and if it grows cold it is equally as bad; but as it cools on the ſides of your ladle, dip the point of your knife in, and begin to ſpin round your mould as long as it will draw, then heat it again; the only art is to keep it of a proper

heat, and it will draw out like a fine thread, and of a gold colour; it is a great fault to put in two much ſugar at a time, for often heating takes the moiſture out of the ſugar, and burns it; therefore the beſt way is to put in a little at a time, and clean out your ladle.

When you make a hen or bird's neſt, let part of your jelly be ſet in your bowl before you put on ſlummery or ſtraw, for if your jelly is warm they will ſettle to the bottom, and mix together.

If it be a fiſh pond, or a tranſparent pudding, put in your jelly at three different times, to make your fiſh or fruit keep at a proper diſtance one from another, and be ſure your jelly is very clear and ſtiff, or it will not ſhew the figures, nor keep whole; when you turn them out, dip your baſon in warm water, as your receipt directs, then turn your diſh or ſalver upon the top of your baſon, and turn your baſon upſide down.

When you make ſlummery, always obſerve to have it pretty thick, and your moulds wet in cold water before you put in your ſlummery, or your jelly will ſettle to the bottom, and the cream ſwim at the top, ſo that it will look to be of two different colours.

If you make cuſtards, do not let them boil after the yolks are in, but ſtir them all one way, and keep them of a good heat till they are thick enough, and the rawneſs of the eggs is gone off.

When you make whips or ſyllabubs, raiſe your froth with a chocolate mill, and lay it upon a ſieve to drain, it will be much prettier, and will lie upon your glaſſes without mixing with your wine, or running down the ſides of your glaſſes; and when you have made any of the before mentioned things, keep them in a cool, airy place, for

a cloſe place will give them a bad taſte, and ſoon ſpoil them.

To ſpin a SILVER WEB *for covering* SWEETMEATS.

TAKE a quarter of a pound of treble refined ſugar, in one lump, and ſet it before a moderate fire on the middle of a ſilver ſalver, or pewter plate, ſet it a little aſlant, and when it begins to run like clear water to the edge of the plate or ſalver, have ready a tin cover, or China bowl ſet on a ſtool, with the mouth downward, cloſe to the ſugar, that it may not cool by carrying too far, then take a clean knife, and take up as much of the ſyrup as the point of the knife will hold, and a fine thread will come from the point which you muſt draw as quick as poſſible backwards and forwards, and alſo round the mould, as long as it will ſpin from the knife; be very careful you do not drop the ſyrup on the web, if you do it will ſpoil it, then dip your knife into the ſyrup again, and take up more, and ſo keep ſpinning till your ſugar is done, or your web is thick enough; be ſure you do not let the knife touch the lump on the plate that is not melted, it will make it brittle, and not ſpin at all; if your ſugar is ſpent before your web is done, put freſh ſugar on a clean plate or ſalver, and do not ſpin from the ſame plate again; if you do not want the web to cover the ſweetmeats immediately, ſet it in a deep pewter diſh, and cover it with a tin cover, and lay a cloth over it, to prevent the air from getting to it, and ſet it before the fire (it requires to be kept warm, or it will fall;) when your dinner or ſupper is diſhed, have ready a plate or diſh the ſize of your web, filled

with different coloured ſweetmeats, and ſet your web over it. It is pretty for a middle, where the diſhes are few, or corner, where the number is large.

To ſpin a GOLD WEB *for covering* SWEETMEATS.

BEAT four ounces of treble refined ſugar in a marble mortar, and ſift it through a hair ſieve, then put it in a ſilver or braſs ladle, but ſilver makes the colour better, ſet it over a chafing diſh of charcoal that is burnt clear, and ſet it on a table, and turn a tin cover or China bowl upſide down upon the ſame table, and when your ſugar is melted, it will be of a good colour, take your ladle off the fire, and begin to ſpin it with a knife, the ſame way as the ſilver web; when the ſugar begins to cool and ſet, put it over the fire to warm, and ſpin it as before, but do not warm it too often, it will turn the ſugar a bad colour: if you have not enough of ſugar, clean the ladle before you put in more, and ſpin it, till your web is thick enough, then take it off and ſet it over the ſweetmeats, as you did the ſilver web.

To make GUM PASTE *for* DESERT BASKETS *or* COVERS.

TAKE two ounces of gum dragon, ſteep it in a tea cupful of cold water all night, the next morning have ready a pound of treble refined ſugar, beat and ſift it through a ſilk ſieve, then mix your ſugar and gum together, work it till it is white, and mix it with a paſte made of a Marechalle powder, and cut it into ſuch devices as are moſt agreeable to your fancy.

To make ARTIFICIAL FLOWERS.

MAKE paſte of divers colours, with gum dragon thoroughly ſteeped, and mingled with powder ſugar, and beat the paſte well in a marble mortar; take prepared cochineal for the red; gamboge for the yellow; indigo and orris for the blue; and the juice of beet leaves for the green, ſcaled over the fire to take away their crudity. Shape the paſtes, thus ordered and rolled into thin pieces, in the form of roſes, tulips, &c. by means of tin moulds, or cut out with a knife point; finiſh the flowers all at once, and dry them upon egg ſhells, or otherwiſe. Cut different ſorts of leaves, in like manner, out of the green paſte, to which you may give various figures, intermixed among your flowers, and make the ſtalks with ſlips of lemon peel; garniſh the tops of the pyramids of dried fruits with theſe artificial flowers, or elſe a ſeparate noſegay may be made of them for the middle of your deſert; or they may be laid in order in a baſket, or kind of cut, made of fine paſtry work of crackling cruſt, neatly cut and dried for that purpoſe.

To make a DESERT *of* SPUN SUGAR.

SPIN two large webs, and turn one upon the other to form a globe, and put in the inſide of them a few ſprigs of ſmall flowers and myrtle, and ſpin a little more round to bind them together, and ſet them covered cloſe up before the fire, then ſpin two more on a leſſer bowl, and put in a ſprig of myrtle and a few ſmall flowers, and bind them as before, ſet them by, and ſpin two more leſs than the laſt, and put in a few flowers, bind them

and ſet them by, then ſpin twelve couple on tea cups of three different ſizes in proportion to the globes, to repreſent baſkets, and bind them two and two as the globes with ſpun ſugar; ſet the globes on a ſilver ſalver, one upon another, the largeſt at the bottom, and ſmalleſt at the top; when you have fixed the globes, run two ſmall wires through the middle of the largeſt globes, acroſs each other; then take a large darning needle and ſilk, and run it through the middle of the large baſket, croſs it at the bottom, and bring it up to the top, and make a loop to hang them on the wire, and do ſo with the reſt of your baſkets, hang the largeſt baſkets on the wires, then put two more wires a little ſhorter acroſs, through the middle of the ſecond globes, and put the end of the wires out betwixt the baſkets, and hang on the four middle ones, then run two more wires ſhorter than the laſt through the middle of the top globes, and hang the baſkets over the loweſt, ſtick a ſprig of myrtle on the top of your globes, and ſet it on the middle of the table.—Obſerve you do not put too much ſugar down at a time for a ſilver web, becauſe the ſugar will loſe its moiſture, and run in lumps inſtead of drawing out; nor too much in the ladle, for the golden web will loſe its colour by heating too often.—You may make the baſkets a ſilver, and the globes a gold colour, if you chooſe them.—— It is a pretty deſert for a grand table.

To make CALF'S FOOT JELLY.

PUT a gang of calves' feet well cleaned into a pan, with ſix quarts of water, and let them boil gently till reduced to two quarts, then take out the feet, ſcum off the fat clean, and clear the jelly from the ſediment, beat

the whites of five eggs to a froth, then add one pint of Liſbon, Madeira, or any pale made wine, if you chooſe it, then ſqueeze in the juice of three lemons: when your ſtock is boiling, take three ſpoonfuls of it, and keep ſtirring it with your wine and eggs, to keep it from curdling; then add a little more ſtock, and ſtill keep ſtirring it, and then put it in the pan, and ſweeten it with loaf ſugar, to your taſte; a glaſs of French brandy will keep the jelly from turning blue in froſty air; put in the outer rind of two lemons, and let it boil one minute all together, and pour it into a flannel bag, and let it run into a baſon, and keep pouring it back gently into the bag till it runs clear and bright, then ſet your glaſſes under the bag, and cover it, leſt duſt gets in.—If you would have the jelly for a fiſh pond, tranſparent pudding, or hen's neſt, to be turned out of the mould boil half a pound of iſinglaſs in a pan of water, till reduced to one quart, and put it into the ſtock before it is refined.

To make SAVOURY JELLY.

SPREAD ſome ſlices of lean veal and ham in the bottom of a ſtew pan, with a carrot or turnips, or two or three onions; cover it, and let it ſweat on a ſlow fire, till it is as deep a brown as you would have it, then put to it a quart of very clear broth, ſome whole pepper, mace, a very little iſinglaſs, and ſalt to your taſte; let this boil ten minutes, then ſtrain it through a French ſtrainer, ſcum off all the fat and put it to the whites of three eggs, run it ſeveral times through a jelly bag as you do other jellies.

To make SAVOURY JELLY *for cold Meats.*

BOIL beef and mutton to a ſtiff jelly, ſeaſon it with a little pepper and ſalt, a blade or two of mace and an onion; then beat the whites of four eggs, put it to the jelly, and beat it a little; then run it through a jelly bag, and when clear pour it on your meat or fowls in the diſh you ſend it up on.

To make HARTSHORN JELLY *a ſecond way.*

TAKE half a pound of hartſhorn and put to it two quarts of water, let it ſtand in the oven all night, then ſtrain it from the hartſhorn, and put to it a pint of Rheniſh wine, the whites of four eggs, a little mace, the juice of three lemons, and ſugar to your taſte; boil them together, and ſtrain it through a jelly bag, when it is fine, put it in glaſſes for uſe.

N. B. If you have no Rheniſh wine, white wine will do.

To make FLUMMERY.

PUT one ounce of bitter and one of ſweet almonds into a baſon, pour over them ſome boiling water, to make the ſkins come off, which is called blanching, ſtrip off the ſkins, and throw the kernels into cold water, then take them out, and beat them in a marble mortar, with a little roſe water, to keep them from boiling; when they are beat, put them into a pint of calf's foot ſtock, ſet it over the fire, and ſweeten it to your taſte with loaf ſugar; as ſoon as it boils, ſtrain it through a piece of muſlin or gauze; when a little cold, put it into

a pint of thick cream, and keep ſtirring it often till it grows thick and cold, wet your moulds in cold water, and pour in the flummery, let it ſtand five or ſix hours at leaſt before you turn them out; if you make the flummery ſtiff and wet the moulds, it will turn out without putting it into warm water, for water takes off the figures of the mould, and makes the flummery look dull.—N. B. Be careful you keep ſtirring it till cold, or it will run in lumps when you turn it out of the mould.

To make COLOURING *for* FLUMMERY *and* JELLIES.

TAKE two pennyworth of cochineal, bruiſe it with a blade of a knife, and put it into half a tea cupful of the beſt French brandy, and let it ſtand a quarter of an hour; filter it through a linen cloth, and put in as much as will make the jelly, or flummery a fine pink; if yellow, take a little ſaffron, tie it in a rag, and diſſolve it in cold water; if green, take ſome ſpinage, boil it, take off the froth, and mix it with the jelly; if white, put in ſome cream.

To make a FISH POND.

FILL four large fiſh moulds with flummery, and ſix ſmall ones, take a China bowl, and put in half a pint of ſtiff clear calf's foot jelly, let it ſtand till cold, then lay two of the ſmall fiſhes on the jelly, the right ſide down, put in half a pint more jelly, let it ſtand till cold, then lay in the four ſmall fiſhes acroſs one another, that when you turn the bowl upſide down, the heads and tails may be ſeen, then almoſt fill your bowl with jelly, and let it ſtand till cold, then lay in the jelly four large

fiſhes, and fill the baſon quite full of jelly, and let it ſtand till the next day; when you want to uſe it, ſet your bowl to the brim in hot water for one minute, take care that you do not let the water go into the baſon, lay your plate on the top of the baſon, and turn it upſide down: if you want it for the middle, turn it out upon a ſalver: be ſure you make your jelly very ſtiff, and clear.

To make a HEN'S NEST.

TAKE three or five of the ſmalleſt pullets' eggs you can get, fill them with ſlummery, and when they are ſtiff and cold, peel off the ſhells, pare off the rinds of two lemons very thin, and boil them in ſugar and water, to take off the bitterneſs; when they are cold, cut them in long ſhreds to imitate ſtraws, then fill a baſon one third full of ſtiff calf's foot jelly, and let it ſtand till cold, then lay in the ſhred of the lemons in a ring about two inches high in the middle of your baſon, ſtrew a few corns of ſago to look like barley, fill the baſon to the height of the peel, and let it ſtand till cold, then lay your eggs of ſlummery in the middle of the ring that the ſtraw may be ſeen round; fill the baſon quite full of jelly, and let it ſtand, and turn it out the ſame way as the fiſh pond.

To make BLANCE MANGE *of* ISINGLASS.

BOIL one ounce of iſinglaſs in a quart of water till it is reduced to a pint, then put in the whites of four eggs, with two ſpoonfuls of rice water, to keep the eggs from poaching, and ſugar to your taſte, and run it through a

jelly bag, then put to it two ounces of ſweet and one of bitter almonds, give them a ſcald in your jelly, and put them through a hair ſieve, put it in a China bowl; the next day turn it out, and ſtick it all over with almonds, blanched and cut lengthways: garniſh with green leaves or flowers.

GREEN BLANCE MANGE *of* ISINGLASS.

DISSOLVE your iſinglaſs, and put to it two ounces of ſweet and two ounces of bitter almonds, with as much juice of ſpinage as will make it green, and a ſpoonful of French brandy, ſet it over a ſtove fire till it is almoſt ready to boil, then ſtrain it through a gauze ſieve, when it grows thick, put it into a melon mould, and the next day turn it out.—Garniſh it with red and white flowers.

CLEAR BLANCE MANGE.

TAKE a quart of ſtrong calf's foot jelly, ſkim off the fat and ſtrain it, beat the whites of four eggs, and put them to your jelly, ſet it over the fire, and keep ſtirring it till it boils; and pour it into a jelly bag, and run it through ſeveral times till it is clear, beat one ounce of ſweet almonds, and one of bitter, to a paſte, with a ſpoonful of roſe water ſqueezed through a cloth, then mix it with the jelly, and three ſpoonfuls of very good cream, ſet it over the fire again, and keep ſtirring it till it is almoſt boiling, then pour it into a bowl, and ſtir it very often till it is almoſt cold, then wet your moulds and fill them.

YELLOW FLUMMERY.

TAKE two ounces of iſinglaſs, beat it and open it, put it into a bowl, and pour a pint of boiling water upon it, cover it up till almoſt cold, and add a pint of white wine, the juice of two lemons with the rind of one, the yolks of eight eggs beat well, ſweeten it to your taſte, put it in a toſſing pan, and keep ſtirring it; when it boils ſtrain it through a fine ſieve, when almoſt cold, put it into cups and moulds.

A good GREEN.

LAY one ounce of gamboge in a quarter of a pint of water, put an ounce and a half of good ſtone blue in a little water, when they are both diſſolved mix them together, add a quarter of a pint more water, and a quarter of a pound of fine ſugar, boil it a little, then put it in a gallipot, cover it cloſe and it will keep for years; be careful not to make it too deep a green, for a very little will do at a time.

FRUIT *in* JELLY.

PUT half a pint of clear ſtiff calf's foot jelly into a baſon, when it is ſet and ſtiff, lay in three fine ripe peaches, and a bunch of grapes with the ſtalks up, put a few vine leaves over them, then fill up your bowl with jelly, and let it ſtand till the next day; then ſet your baſon to the brim in hot water, and as ſoon as you find it leaves the baſon, lay your diſh over it, and turn your jelly carefully upon it.—Garniſh with flowers.

GREEN MELON *in* FLUMMERY.

MAKE a little ſtiff flummery, with a good deal of bitter almonds in it, add to it as much juice of ſpinage as will make it a fine pale green, when it is as thick as good cream wet your melon mould and put it in, then put a pint of clear calf's foot jelly into a large baſon, and let them ſtand till the next day, then turn out your melon, and lay it the right ſide down in the middle of your baſon of jelly; then fill up your baſon with jelly that is beginning to ſet, let it ſtand all night, and turn it out the ſame way as the fruit in jelly: make a garland of flowers, and put it in your jelly.—It is a pretty diſh for middle at ſupper, or corner for a ſecond courſe at dinner.

GILDED FISH *in* JELLY.

MAKE a little clear blance mange as is directed in the receipt, then fill two large fiſh moulds with it, and when it is cold turn it out, and gild them with gold leaf, or ſtrew them over with gold and ſilver bran mixed, then lay them on a gold diſh, and fill it with clear thin calf's foot jelly, it muſt be ſo thin as they will ſwim in it; if you have no jelly, Liſbon wine, or any kind of pale made wines will do.

HEN *and* CHICKENS *in* JELLY.

MAKE ſome flummery with a deal of ſweet almonds in it, colour a little of it brown with chocolate, and put it in a mould the ſhape of a hen; then colour ſome more flummery with the yolk of a hard egg beat as fine as poſſible, leave part of your flummery white; then fill the

moulds of ſeven chickens, three with white ſlummery, and three with yellow, and one the colour of the hen; when they are cold turn them into a deep diſh; put under and round them lemon peel, boiled tender and cut like ſtraw, then put a little clear calf's foot jelly under them, to keep them in their places, and let it ſtand till it is ſtiff, then fill up your diſh with more jelly.—They are a pretty decoration for a grand table.

To make a TRANSPARENT PUDDING.

MAKE your calf's foot jelly very ſtiff, and when it is quite fine put a gill into a China baſon, let it ſtand till it is quite ſet; blanch a few Jordan almonds, cut them and a few jar raiſins length ways, put a little citron and candied lemon in little thin ſlices, ſtick them all over the jelly, and throw in a few currants, then pour more jelly on till it is an inch higher; when your jelly is ſet ſtick in your almonds, raiſins, citron, and candied lemon, with a few currants ſtrewed in, then more jelly as before, then more almonds, raiſins, citron, and lemon in layers, till your baſon is full; let it ſtand all night, and turn it out the ſame way as the fiſh pond.

To make a DESERT ISLAND.

TAKE a lump of paſte, and form it into a rock three inches broad at the top; colour it, and ſet in the middle of a deep China diſh, and ſet a caſt figure on it, with a crown on its head, and a knot of rock candy at the feet; then make a roll of paſte an inch thick, and ſtick it on the inner edge of the diſh, two parts round, and cut eight pieces of eringo roots about three inches long, and fix

them upright to the roll of paſte on the edge; make gravel walks of ſhot comfits, from the middle to the end of the diſh, and ſet ſmall figures in them. roll out ſome paſte, and cut it open like Chineſe rails; bake it and fix it on either ſide of one of the gravel walks with gum, have ready a web of ſpun ſugar, and ſet it on the pillars of eringo root, and cut part of the web off to form an entrance where the Chineſe rails are.—It is a pretty middle diſh for a ſecond courſe at a grand table, or a wedding ſupper, only ſet two crowned figures on the mount inſtead of one.

To make a FLOATING ISLAND.

GRATE the yellow rind of a large lemon into a pint of cream, put in a large glaſs of Madeira wine, make it pretty ſweet with loaf ſugar, mill it with a chocolate mill to a ſtrong froth, take it off as it riſes: then lay it upon a ſieve to drain all night then take a deep glaſs diſh, and lay in your froth, with a Naples biſcuit in the middle of it, then beat the white of an egg to a ſtrong froth, and roll a ſprig of myrtle in it to imitate ſnow, ſtick it in the Naples biſcuit, then lay over your froth currant jelly, cut in very thin ſlices, pour over it very fine ſtrong calf's foot jelly, when it grows thick lay it all over, till it looks like a glaſs, and your diſh is full to the brim; let it ſtand till it is quite cold and ſtiff, then lay on rock candied ſweetmeats upon the top of your jelly, and ſheep and ſwans to pick at the myrtle; ſtick green ſprigs in two or three places on the top of your jelly, amongſt your ſhapes: it looks very pretty in the middle of a table for ſupper.—You muſt not put the ſhapes on the jelly till you are going to ſend it to the table.

To make a FLOATING ISLAND *a ſecond way.*

TAKE calf's foot jelly that is ſet, break it a little, but not too much, for it will make it frothy, and prevent it from looking clear; have ready a middle ſized turnip, and rub it over with gum water, or the white of an egg, then ſtrew it thick over with green ſhot comfits, and ſtick on the top of it a ſprig of myrtle, or any other pretty green ſprig, then put your broken jelly round it, ſet ſheep or ſwans upon your jelly, with either a green leaf or a knot of apple paſte under them, to keep the jelly from diſſolving; there are ſheep and ſwans made for that purpoſe; you may put in ſnakes, or any wild animals of the ſame ſort.

To make a ROCKY ISLAND.

MAKE a little ſtiff ſlummery, and put it into five fiſh moulds, wet them before you put it in; when it is ſtiff, turn it out, and gild them with gold leaf, then take a deep China diſh, fill it near full of clear calf's foot jelly, and let it ſtand till it is ſet, then lay on your fiſhes, and a few ſlices of red currant jelly cut very thin round them, then raſp a ſmall French roll, and rub it over with the white of an egg, and ſtrew all over it ſilver bran and glitter, mixed together; ſtick a ſprig of myrtle in it, and put it into the middle of your diſh, beat the white of an egg to a very high froth, then hang it on your ſprig of myrtle like ſnow, and fill your diſh to the brim with clear jelly; when you ſend it to table, put ducks and lambs upon your jelly, with either green leaves or moſs under them, with their heads towards the myrtle.

To make MOONSHINE.

TAKE the ſhapes of a half moon, and five or ſeven ſtars, wet them, and fill them with flummery, let them ſtand till they are cold, then put them into a deep China diſh, and pour lemon cream round them, made thus: Take a pint of ſpring water, put to it the juice of three lemons, and the yellow rind of one lemon, the whites of five eggs well beaten, and four ounces of loaf ſugar, then ſet it over a ſlow fire, and ſtir it one way till it looks white and thick, if you let it boil it will curdle, then ſtrain it through a hair ſieve, and let it ſtand till it is cold, beat the yolks of five eggs, mix them with your whites, ſet them over the fire, and keep ſtirring it till it is almoſt ready to boil, then pour it into a baſon; when it is cold, pour it among your moon and ſtars; garniſh with flowers.—It is a proper diſh for a ſecond courſe, either for dinner or ſupper.

To make MOON *and* STARS *in* JELLY.

TAKE a deep China diſh, turn the mould of a half moon and ſeven ſtars, with the bottom ſide upward in the diſh, lay a weight upon every mould to keep them down, then make ſome flummery, and fill your diſh with it; when it is cold and ſtiff, take your moulds carefully out, and fill the vacancy with clear calf's foot jelly; you may colour your flummery with cochineal and chocolate to make it look like the ſky, and your moon and ſtars will look more clear.—Garniſh with rock candy ſweetmeats.—It is a pretty corner diſh, or a proper decoration for a grand table.

To make EGGS *and* BACON *in* FLUMMERY.

TAKE a pint of ſtiff flummery, and make part of it a pretty pink colour with the colouring for the flummery, dip a potting pot in cold water, and pour in red flummery the thickneſs of a crown piece, then the ſame of white flummery, and another of red, and twice the thickneſs of white flummery at the top; one layer muſt be ſtiff and cold before you pour on another, then take five tea cups, and put a large ſpoonful of white flummery into each tea cup, and let them ſtand all night, then turn your flummery out of your potting pots on the back of a plate, with cold water; cut your flummery into thin ſlices, and lay it on a China diſh, then turn your flummery out of the cups on the diſh, and take a bit out of the top of every one, and lay in half a preſerved apricot: it will confine the ſyrup from diſcolouring the flummery, and make it like the yolk of a poached egg; garniſh with flowers.—It is a pretty corner diſh for dinner, or ſide for ſupper.

SOLOMON'S TEMPLE *in* FLUMMERY.

MAKE a quart of ſtiff flummery, divide it into three parts, make one part a pretty thick colour, with a little cochineal bruiſed fine, and ſteeped in French brandy, ſcrape one ounce of chocolate very fine, diſſolve it in a little ſtrong coffee, and mix it with another part of your flummery to make it a light ſtone colour, the laſt part muſt be white, then wet your temple mould, and fix it in a pot to ſtand even, then fill it up with chocolate flummery; let it ſtand till the next day, then looſen it round

with a pin, and ſhake it looſe very gently, but do not dip your mould in warm water, it will take off the gloſs and ſpoil the colour; when you turn it out, ſtick a ſmall ſprig or a flower ſtalk down from the top of every point, it will ſtrengthen them, and make them look pretty; lay round it rock candy ſweetmeats.—It is proper for a corner diſh for a large table.

To make OATMEAL FLUMMERY.

TAKE a pint of bruiſed groats, and put three pints of fair water to them early in the morning, and let it ſtand till noon, then pour all the water off, and put in the ſame quantity of water as before upon them, ſtir it well, and let it ſtand till four o'clock, then run it through a ſieve or cloth, then boil it, and keep ſtirring it all the while, put in a ſpoonful of water now and then as it boils, when it begins to thicken, drop a little on a plate; when it leaves the plate it is enough; put it in glaſſes to turn out.

To make CRIBBAGE CARDS *in* FLUMMERY.

FILL five ſquare tins the ſize of a card with very ſtiff flummery, when you turn them out have ready a little cochineal diſſolved in brandy, and ſtrain it through a muſlin rag, then take a camel's hair pencil, and make hearts and diamonds with your cochineal, then rub a little cochineal with a little eating oil upon a marble ſlab till it is very fine and bright, then make clubs and ſpades; pour a little Liſbon wine into the diſh, and ſend it up.

To make a DISH *of* SNOW.

TAKE twelve large apples, put them in cold water, and ſet them over a ſlow fire, and when they are ſoft pour them upon a hair ſieve, take off the ſkin, and put the pulp into a baſon, then beat the whites of twelve eggs into a very ſtrong froth, beat and ſift half a pound of double refined ſugar, and ſtrew it into the eggs, beat the pulp of your apples to a ſtrong froth, then beat them all together till they are like ſtiff ſnow, then lay it upon a China diſh, and heap it up as high as you can, and ſet round it green knots of paſte in imitation of Chineſe rails, ſtick a ſprig of myrtle in the middle of the diſh, and ſerve it up.——It is a pretty corner diſh for a large table.

To make BLACK CAPS.

TAKE ſix large apples, and cut a ſlice off the bloſſom end, put them in a tin, and ſet them in a quick oven till they are brown, then wet them with roſe water, and grate a little ſugar over them, and ſet them in the oven again till they look bright and very black, then take them out, and put them into a deep China diſh or plate, and pour round them thick cream cuſtard, or white wine and ſugar.

To make GREEN CAPS.

TAKE codlings juſt before they are ripe, green them as you would for preſerving, then rub them over with a little oiled butter, grate double refined ſugar over them, and ſet them in the oven till they look bright, and ſparkle

like froſt, then take them out, and put them into a deep China diſh, make a very fine cuſtard, and pour it round them: ſtick ſingle flowers in every apple and ſerve them up.—It is a pretty corner diſh for either dinner or ſupper.

To ſtew PEARS.

PARE the largeſt ſtewing pears, and ſtick a clove in the blo m end, then put them in a well tinned ſaucepan, with a new pewter ſpoon in the middle, fill it will hard water, and ſet it over a ſlow fire for three or four hours, till your pears are ſoft, and the water reduced to a ſmall quantity, then put in as much loaf ſugar as will make a thick ſyrup, and give the pears a boil in it, then cut ſome lemon peel like ſtraws and hang them about your pears, and ſerve them up with the ſyrup in a deep diſh.

To make LEMON SYLLABUBS.

To a pint of cream put a pint of double refined ſugar, the juice of ſeven lemons, grate the rinds of two lemons into a pint of white wine, and half a pint of ſack, then put them into a deep pot, and whiſk them for half an hour, put it into glaſſes the night before you want it: it is better for ſtanding two or three days, but it will keep a week, if required.

To make LEMON SYLLABUBS *a ſecond way.*

PUT a pint of cream to a pint of white wine, then rub a quarter of a pound of loaf ſugar upon the out rind of two lemons, till you have got out all the eſſence, then put the ſugar to the cream, and ſqueeze in the juice of both

lemons, let it ſtand for two hours, then mill them with a chocolate mill, to raiſe the froth, and take it off with a ſpoon as it riſes, or it will make it heavy, lay it upon a hair ſieve to drain, then fill your glaſſes with the remainder, and lay on the froth as high as you can, let them ſtand all night and they will be clear at the bottom: ſend them to the table upon a ſalver, with jellies.

To make SOLID SYLLABUBS.

TAKE a quart of rich cream, and put in a pint of white wine, the juice of four lemons and ſugar to your taſte, whip it up very well, and take off the froth as it riſes, put it upon a hair ſieve, and let it ſtand till the next day in a cool place, fill your glaſſes better than half full with the thin, then put on the froth, and heap it as high as you can; the bottom will look clear, and keep ſeveral days.

To make WHIP SYLLABUBS.

TAKE a pint of thin cream, rub a lump of loaf ſugar on the outſide of the lemon, and ſweeten it to your taſte, then put in the juice of a lemon, and a glaſs of Madeira wine, or French brandy, mill it to a froth with a chocolate mill, and take it off as it riſes, and lay it upon a hair ſieve, then fill one half of your poſſet glaſſes a little more than half full of white wine, and the other half of your glaſſes a little more than half full of red wine, then lay on your froth as high as you can, but obſerve that it is well drained on your ſieve, or it will mix with your wine, and ſpoil your ſyllabubs.

To make SYLLABUB *under the* COW.

PUT a bottle of ſtrong beer and a pint of cyder into a punch bowl, grate in a ſmall nutmeg, and ſweeten it to your taſte; then milk as much milk from the cow as will make a ſtrong froth, and the ale look clear, let it ſtand an hour, and ſtrew over it a few currants, well waſhed, picked, and plumped before the fire, and ſend to the table.

CHAP. VIII.

Obſervations on PRESERVING.

WHEN you make any kind of jelly, take care you do not let any of the ſeeds from the fruit fall into your jelly, nor ſqueeze it too near, for that will prevent your jelly from being ſo clear; pound your ſugar, and let it diſſolve in the ſyrup before you ſet it on the fire, it makes the ſcum riſe well, and the jelly a better colour: it is a great fault to boil any kind of jellies too high, it makes them of a dark colour; you muſt never keep green ſweetmeats in the firſt ſyrup longer than the receipt directs, leſt you ſpoil their colour: you muſt take the ſame care with oranges and lemons; as to cherries, damſons, and moſt ſort of ſtone fruit, put over them either mutton ſuet, rendered, or a board to keep them down, or they will riſe out of the ſyrup and ſpoil the whole jar, by giving them a ſour bad taſte; obſerve to keep all wet ſweetmeats in a dry cool place, for a wet damp place will make them

mould, and a hot place will dry up the virtue, and make them candy; the beſt direction I can give, is to dip writing paper in brandy, and lay it cloſe to your ſweetmeats, tie them well down with white paper, and two folds of thick cap-paper to keep out the air, for nothing can be a greater fault than bad tying down, and leaving the pots open.

To make ORANGE JELLY.

TAKE half a pound of hartſhorn ſhavings, and two quarts of ſpring water, let it boil till it be reduced to a quart, pour it clear off, let it ſtand till it is cold, then take half a pint of ſpring water, and the rind of three oranges pared very thin, and the juice of ſix: let them ſtand all night, ſtrain them through a fine hair ſieve, melt the jelly and pour the orange liquor to it, ſweeten it to your taſte with double refined ſugar; put to it a blade or two of mace, four or five cloves, half a ſmall nutmeg, and the rind of a lemon, beat the whites of five eggs to a froth, mix it well with your jelly, ſet it over a clear fire, boil it three or four minutes, run it through your jelly bags ſeveral times till it is clear, and when you pour it into your bag take great care you do not ſhake it.

To make HARTSHORN JELLY.

PUT two quarts of water into a clean pan, with half a pound of hartſhorn ſhavings, let it ſimmer till near one half is reduced, ſtrain it off, then put in the peel of four oranges and two lemons pared very thin, boil them five minutes, put to it the juice of the before mentioned lemons and oranges, with about ten ounces of double

refined ſugar, beat the whites of ſix eggs to a froth, mix them carefully with your jelly, that you do not poach the eggs, juſt let it boil up, and run it through a jelly bag till it is clear.

To make RED CURRANT JELLY.

GATHER your currants when they are dry and full ripe, ſtrip them off the ſtalks, put them into a large ſtew pot, tie the paper over them, and let them ſtand an hour in a cool oven, ſtrain them through a cloth, and to every quart of juice add a pound and a half of loaf ſugar, broken in ſmall lumps, ſtir it gently over a clear fire till your ſugar is melted, ſkim it well, let it boil pretty quick twenty minutes, pour it hot into your pots; if you let it ſtand it will break the jelly, it will not ſet ſo well when it is hot; put brandy papers over them and keep them in a dry place for uſe.

N. B. You may make jelly of half red and half white currants the ſame way.

To make BLACK CURRANT JELLY.

GET your currants when they are ripe and dry, pick them off the ſtalks, and put them in a large ſtew pot; to every ten quarts of currants, put a quart of water, tie a paper over them, and ſet them into a cool oven for two hours, then ſqueeze them through a very thin cloth; to every quart of juice add a pound and a half of loaf ſugar broken in ſmall pieces, ſtir it gently till the ſugar is melted; when it boils ſkim it well, let it boil pretty thick for half an hour over a clear fire, then pour it into pots; put brandy papers over them, and keep them for uſe.

To make APRICOT JAM.

PARE the ripeſt apricots you can get, cut them thin, infuſe them in an earthen pan till they are tender and dry; then to every pound and a half of apricots put a pound of double refined ſugar, and three ſpoonfuls of water; boil your ſugar to a candy height, then put it upon your apricots, ſtir them over a ſlow fire till they look clear and thick; but do not let them boil, only ſimmer; put them in glaſſes for uſe.

To make RED RASPBERRY JAM.

GATHER your raſpberries when they are ripe and dry, pick them very carefully from the ſtalks and dead ones, cruſh them in a bowl with a ſilver or wooden ſpoon, pewter is apt to turn them a purple colour: as ſoon as you have cruſhed them, ſtrew in their own weight of loaf ſugar, and half their weight of currant juice, baked and ſtrained as for jelly; then ſet them over a clear ſlow fire, boil them half an hour, ſkim them well, and keep ſtirring them at the time, then put them into pots or glaſſes, with brandy papers over them, and keep them for uſe.——N. B. As ſoon as you have got your berries ſtrew in your ſugar: do not let them ſtand long before you boil them; it will preſerve their flavour.

To make WHITE RASPBERRY JAM.

GET your raſpberries dry and full ripe, cruſh them fine, and ſtrew in their own weight of loaf ſugar, and half their weight of the juice of white currants, boil them half an hour over a clear ſlow fire, ſkim them well, and put them into pots or glaſſes, tie them down with

brandy papers, and keep them dry for uſe.—N. B. Strew in your ſugar as in red raſpberry jam.

To make RED RASPBERRY JAM.

GATHER the ſcarlet ſtrawberries very ripe, bruiſe them very fine, and put to them a little juice of ſtrawberries, beat and ſift their weight in ſugar, ſtrew it among them, and put them in the preſerving pan, ſet them over a clear ſlow fire, ſkim them and boil them twenty minutes, then put them in pots or glaſſes for uſe.

To make GREEN GOOSEBERRY JAM.

TAKE the green walnut gooſeberries when they are full grown, but not ripe, cut them in two and pick out the ſeeds, then put them in a pan of water, green them as you do the gooſeberries in imitation of hops, and lay them on a ſieve to drain, then beat them in a marble mortar, with their weight in ſugar, then take a quart of gooſeberries, boil them to muſh in a quart of water, then ſqueeze them, and to every pint of liquor put a pound of fine loaf ſugar, boil and ſkim it, then put in your green gooſeberries, boil them till they are pretty thick, clear, and a pretty green, then put them in glaſſes for uſe.

To make BLACK CURRANT JAM.

GET your black currants when they are full ripe, pick them clear from the ſtalks, and bruiſe them in a bowl with a wooden mallet, to every two pounds of currants put a pound and a half of loaf ſugar beat fine, put them into a preſerving pan, boil them full half an hour, ſkim

it and ſtir it all the time, then put it in pots and keep it for uſe.

To preſerve RED CURRANTS *in bunches.*

STONE your currants, and tie ſix or ſeven bunches together with a thread to a piece of ſplit deal about the length of your finger, weigh the currants, and put their weight of double refined ſugar in your preſerving pan, with a little water, and boil it till the ſugar flies, then put the currants in, and juſt give them a boil up, and cover them till next day, then take them out, and either dry them or put them in glaſſes, with the ſyrup boiled up with a little of the juice of red currants; put brandy paper over them, and tie them cloſe down with another paper, and ſet them in a dry place.

To preſerve WHITE CURRANTS *in bunches.*

STONE your currants and tie them in bunches as before, and put them in a preſerving pan, with their weight of double refined ſugar, beat and ſifted fine, let them ſtand all night, then take ſome pippins, pare, core, and boil them, but do not ſtir the apples, only preſs them down with the back of your ſpoon; when the water is ſtrong of the apples, add to it the juice of a lemon, ſtrain it through a jelly bag till it runs quite clear; to every pint of your liquor put a pound of double refined ſugar, boil it up to a ſtrong jelly, put to it your currants, and boil them till they look clear, cover them in the preſerving pan with paper till they are almoſt cold, then put a bunch of currants in your glaſſes, and fill it up with jelly; when they are cold, dip paper in brandy, and lay it over them, tie another on, and ſet them in a dry place.

To preſerve CURRANTS *for* TARTS.

GET your currants when they are dry, and pick them; to every pound and a quarter of currants put a pound of ſugar into a preſerving pan, with as much juice of currants as will diſſolve it; when it boils, ſkim it and put in your currants, and boil them till they are clear; put them into a jar, lay brandy paper over, tie them down, and keep them in a dry place.

To preſerve CUCUMBERS.

TAKE ſmall cucumbers, and large ones that will cut into quarters, the greeneſt and moſt free from ſeeds you can get, put them in a ſtrong ſalt and water, in a ſtrait mouthed jar, with a cabbage leaf to keep them down, tie a paper over them, ſet them in a warm place till they are yellow, waſh them out and ſet them over the fire in freſh water, with a little ſalt in, and a freſh cabbage leaf over the pan very cloſe, but take care they do not boil; if they are not a fine green, change your water (it will help them) and make them hot, and cover them as before; when they are a good green take them off the fire, let them ſtand till they are cold, then cut the large ones in quarters, take out the ſeeds and ſoft part, then put them in cold water, and let them ſtand two days, but change the water twice each day to take out the ſalt, take a pound of ſingle refined ſugar, and half a pint of water, ſet it over the fire; when you have ſkimmed it clear, put in the rind of a lemon, one ounce of ginger, with the outſide ſcraped off: when your ſyrup is pretty thick take it off, and when it is cold wipe the cucumbers

dry, and put them in, boil the ſyrup once in two or three days for three weeks, and ſtrengthen the ſyrup, if required, for the greateſt danger of ſpoiling them is at firſt.—The ſyrup is to be quite cold when you put it to your cucumbers.

To preſerve GRAPES *in* BRANDY.

TAKE ſome cloſe bunches of grapes, but not too ripe, either red or white, put them into a jar, with a quarter of a pound of ſugar candy, and fill the jar with common brandy, tie it cloſe with a bladder, and ſet them in a dry place. Morello cherries are done the ſame way.

To preſerve KENTISH *or* GOLDEN PIPPINS.

BOIL the rind of an orange very tender, then lay it in water for two or three days, take a quart of golden pippins, pare, core, quarter, and boil them to a ſtrong jelly, and run it through a jelly bag, then take twelve pippins, pare them and ſcrape out the cores; put two pounds of loaf ſugar into a ſtew pan, with near a pint of water, when it boils ſkim it, and put in your pippins, with the orange rind in thin ſlices, let them boil faſt till the ſugar is very thick and will almoſt candy, then put in a pint of the pippin jelly, boil them faſt till the jelly is clear, then ſqueeze in the juice of a lemon, give it one boil, and put them into pots or glaſſes, with the orange peel.

To preſerve GREEN CODLINGS *that will keep all the Year.*

TAKE codlings about the ſize of a walnut, with the ſtalks and a leaf or two on, put a handful of vine leaves into a braſs pan of ſpring water, then a layer of cod-

lings, then vine leaves, do ſo till the pan is full, cover it cloſe, that no ſteam can get out, ſet it on a ſlow fire; when they are ſoft take off the ſkins with a penknife, then put them in the ſame water with the vine leaves; it muſt be quite cold or it will be apt to crack them, put a little roach alum, and ſet them over a very ſlow fire till they are green (which will be in three or four hours) then take them out, and lay them on a ſieve to drain.—Make a good ſyrup, and give them a gentle boil once a day for three days, then put them in ſmall jars, with brandy papers over them, and keep them for uſe.

To preſerve GREEN APRICOTS.

GATHER your apricots before the ſtones are hard, put them into a pan of hard water, with plenty of vine leaves, ſet them over a ſlow fire till they are quite yellow, then take them out and rub them with a flannel and ſalt to take off the lint, put them into the pan to the ſame water and leaves, cover them cloſe, ſet them a great diſtance from the fire till they are a fine light green, then take them carefully up, pick out all the bad coloured and broken ones, boil the beſt gently two or three times in a thin ſyrup, let them be quite cold every time; when they look plump and clear, make a ſyrup of double refined ſugar, but not too thick, give your apricots a gentle boil in it, then put them into pots or glaſſes, dip paper in brandy, lay it over them, and keep them for uſe: then take all the broken and bad coloured ones, and boil them in the firſt ſyrup for tarts.

To preſerve COOSEBERRIES *green.*

TAKE green walnut gooſeberries when they are full grown, and take out the ſeeds, put them in cold water, cover them cloſe with vine leaves, and ſet them over a ſlow fire; when they are hot take them off, and let them ſtand and when they are cold ſet them on again till they are pretty green, then put them on a ſieve to drain, and have ready a ſyrup made of a pound of double refined ſugar, and half a pint of ſpring water; the ſyrup is to be cold when the gooſeberries are put in, and boil them till they are clear, then ſet them by a day or two, then give them two or three ſcalds, and put them into pots or glaſſes for uſe.

To preſerve GREEN GOOSEBERRIES *in imitation of* HOPS.

TAKE the largeſt green walnut gooſeberries you can get, cut them at the ſtalk end in four quarters, leave them whole at the bloſſom end, then take out all the ſeeds, and put five or ſix, one in another, take a needleful of ſtrong thread, with a large knot at the end, run the needle through the bunch of gooſeberries, and tie a knot to faſten them together, they reſemble hops) and put cold ſpring water in your pan, a large handful of vine leaves in the bottom, and three or four layers of gooſeberries, with plenty of vine leaves between every layer, and over the top of your pan; cover it ſo that no ſteam can get out, and ſet them over a ſlow fire, when they are ſcalding hot take them off, and let them ſtand till they are cold, then ſet them on again, till they are a good green, then take them off and let them ſtand till they are quite cold, then put them in a ſieve to drain, make a thin

ſyrup: to every pint of water put in a pound of common loaf ſugar, boil and ſkim it well: when it is about half cold put in your gooſeberries, and let them ſtand till the next day, then give them one boil a day for three days, then make a ſyrup; to every pint of water put a pound of fine ſugar, a ſlice of ginger and a little lemon peel cut lengthways exceeding fine, boil and ſkim it well, give your gooſeberries a boil in it; when they are cold put them in glaſſes or pots, lay paper dipped in brandy over them, tie them up and keep them for uſe.

To preſerve SPRIGS *green.*

GATHER the ſprigs of muſtard when it is going to ſeed, put them in a pan of ſpring water, with a great many vine leaves under and over them, put to them one ounce of roach alum, ſet it over a gentle fire, when it is hot take it off, and let it ſtand till it is quite cold, then cover it very cloſe, and hang it a great height over a ſlow fire; when they are green take out the ſprigs, and lay them on a ſieve to drain, then make a good ſyrup, boil your ſprigs in it once a day for three days, put them in, and keep them for uſe.—They are very pretty to ſtick in the middle of a preſerved orange, or garniſh a ſet of ſalvers.—You may preſerve young peas when they are juſt come into the pod the ſame way.

To preſerve GREEN GAGE PLUMBS.

TAKE the fineſt plumbs you can get juſt before they are ripe, put them in a pan, with a layer of vine leaves at the bottom of your pan, then a layer of plumbs, do ſo till your pan is almoſt full, then fill it with water, ſet

them on a ſlow fire; when they are hot, and their ſkins begin to riſe, take them off, and take the ſkins carefully off, put them on a ſieve as you do them, then lay them in the ſame water, with a layer of leaves betwixt, as you did at the firſt, cover them very cloſe, ſo that no ſteam can get out, and hang them a great diſtance from the fire till they are green, which will be five or ſix hours at leaſt, then take them carefully up, lay them on a hair ſieve to drain, make a good ſyrup, give them a gentle boil in it twice a day, for two days, take them out and put them into a fine clear ſyrup; put paper dipped in brandy over them, and keep them for uſe.

To preſerve WALNUTS *black.*

TAKE the ſmall kind of walnuts, put them in ſalt and water, change the water every day for nine days, then put them in a ſieve, let them ſtand in the air until they begin to turn black, then put them into a jug, and pour boiling water over them, and let them ſtand till the next day, then put them in a ſieve to drain, ſtick a clove into each end of your walnut, put them into a pan of boiling water, let them boil five minutes, then take them up; make a thin ſyrup, ſcald them in it three or four times a day till your walnuts are black and bright, then make a thick ſyrup with a few cloves and a little ginger cut in ſlices, ſkim it well, put in your walnuts, boil them five or ſix minutes, and then put them in your jars; wet your paper with brandy, lay it over them, and tie them down with bladders. The firſt year they are a little bitter, but the ſecond year they will be very good.

To preſerve WALNUTS *green.*

TAKE large French walnuts when they are a little larger than a good nutmeg, wrap every walnut in vine leaves, tie it round with a ſtring, then put them into a large quantity of ſalt and water, let them lie in it for three days, then put them in freſh ſalt and water, and let them lie in that for three days longer, then take them out, and lay a large quantity of vine leaves in the bottom of your pan, then a layer of walnuts, then vine leaves, do ſo till the pan is full, but take great care the walnuts do not touch one another; fill your pan with hard water, with a little bit of roach alum, ſet it over the fire till the water is very hot, but do not let it boil, take it off, let them ſtand in the water till it is quite cold, then ſet them over the fire again; when they are green take the pan off the fire, and when the water is quite cold take out the walnuts, lay them on a ſieve a good diſtance from each other, have ready a thin ſyrup boiled and ſkimmed; when it is pretty cool put in your walnuts, let them ſtand all night; the next day give them ſeveral ſcalds, but do not let them boil, keep your preſerving pan cloſe covered, and when you ſee that they look bright, and a pretty colour, have ready made a rich ſyrup of fine loaf ſugar with a few ſlices of ginger, and two or three blades of mace, ſcald your walnuts in it, put them in ſmall jars, with paper dipped in brandy over them, tie them down with bladders, and keep them for uſe.

To preſerve WALNUTS *white.*

TAKE the large French walnuts full grown, but not ſhelled, pare them till you ſee the white appear, put them

in ſalt and water as you do them, have ready boiling a large ſaucepan full of ſoft water, boil them in it five minutes, take them up, and lay them betwixt to cloths till you have made a thin ſyrup, boil them gently in it four or five minutes, then put them in a jar, ſtop them up cloſe, that no ſteam can get out, if it does it will ſpoil the colour; the next day boil them again; when they are cold, make a freſh thick ſyrup, with two or three ſlices of ginger and a blade of mace, boil and ſkim it well, then give your walnut a boil in it, and put them in glaſs jars, with papers dipped in brandy laid over them, and tie bladders over them to keep out the air.

To make ORANGE MARMALADE.

TAKE the cleareſt Seville oranges you can get, cut them in two, take out the pulp and juice into a baſon, pick all the ſeeds and ſkins out of it, boil the rinds in hard water till they are tender, (change the water two or three times while they are boiling) then pound them in a marble mortar, add to it the juice and pulp, and put them in a preſerving pan, with double its weight of loaf ſugar, ſet it over a ſlow fire, boil it a little more than half an hour, then put it into pots, with brandy papers over them.

To make TRANSPARENT MARMALADE.

TAKE very pale Seville oranges, cut them in quarters, take out the pulp, and put it into a baſon, pick the ſkins and ſeeds out, put the peels in a little ſalt and water, let them ſtand all night, then boil them in a good quantity of ſpring water till they are tender, then cut them in very thin ſlices, and put them to the pulp; to every pound of

marmalade put a pound and a half of double refined ſugar beaten fine, boil them together gently for twenty minutes; if it is not clear and tranſparent, boil it five or ſix minutes longer, keep ſtirring it gently all the time, and take care you do not break the ſlices; when it is cold, put it into jelly or ſweetmeat glaſſes, tie them down with brandy papers over them.—They are pretty for a deſert of any kind.

To make QUINCE MARMALADE.

GET your quinces when they are full ripe, pare them and cut them into quarters, then take out the core, and put them into a ſaucepan that is well tinned, cover them with the parings; fill the ſaucepan near full of ſpring water, cover it cloſe, and let them ſtew over a ſlow fire till they are ſoft, and of a pink colour, then pick out all your quinces from the parings, beat them to a pulp in a marble mortar, take their weight of fine loaf ſugar; put as much water to it as will diſſolve it, boil and ſkim it well, then put in your quinces, and boil them gently three quarters of an hour keep ſtirring it all the time, or it will ſtick to the pan and burn; when it is cold put it into flat ſweetmeat pots, and tie it down with brandy paper.

To make APRICOT MARMALADE.

WHEN you preſerve your apricots, pick out all the bad ones, and thoſe that are too ripe for keeping, boil them in the ſyrup till they will maſh, then beat them in a marble mortar to a paſte; take half their weight of loaf ſugar, and put as much water to it as will diſſolve it, boil and ſkim it well, boil them till they look clear, and

the ſyrup thick like a fine jelly, then put it into your ſweetmeat glaſſes, and keep them for uſe.

To preſerve GREEN PINE APPLES.

GET your pine apples before they are ripe, and lay them in ſtrong ſalt and water five days, then put a large handful of vine leaves in the bottom of a large ſaucepan, and put in your pine apples, fill your pan with vine leaves, then pour on the ſalt and water it was laid in, cover it up very cloſe, and ſet it over a ſlow fire, let it ſtand till it is a fine light green, have ready a thin ſyrup, made of a quart of water and a pound of double refined ſugar; when it is almoſt cold put it into a deep jar, and put in the pine apple with the top on, let it ſtand a week, and take care that it is well covered with the ſyrup, then boil your ſyrup again, and pour it carefully into your jar, leſt you break the top of your pine apple, and let it ſtand eight or ten weeks, and give the ſyrup two or three boils to keep it from moulding, let your ſyrup ſtand till it is near cold before you pour it on; when your pine apples look quite full and green, take it out of the ſyrup, and make a thick ſyrup of three pounds of double refined ſugar with as much water as will diſſolve it, boil and ſkim it well, put a few ſlices of white ginger in it when it is near cold, pour it upon your pine apple, tie it down with a bladder, and the pine apple will keep many years, and not ſhrink; but if you put it into thick ſyrup at the firſt it will ſhrink, for the ſtrength of the ſyrup draws out the juice, and ſpoils it.—N. B. It is a great fault to put any kind of fruit that is preſerved whole into thick ſyrup at firſt.

To preſerve RED GOOSEBERRIES.

To every quart of rough red gooſeberries put a pound of loaf ſugar, put your ſugar into a preſerving pan, with as much water as will diſſolve it, boil and ſkim it well, then put in your gooſeberries, let them boil a little, and ſet them by till the next day, then boil them till they look clear, and the ſyrup thick, then put them into pots or glaſſes, cover them with brandy papers, and keep them for uſe.

To preſerve STRAWBERRIES *whole.*

GET the fineſt ſcarlet ſtrawberries with their ſtalks on, before they are too ripe, then lay them ſeparately on a China diſh, beat and ſift twice their weight of double refined ſugar, and ſtrew it over them, then take a few ripe ſcarlet ſtrawberries, cruſh them, and put them into a jar, with their weight of double refined ſugar beat ſmall, cover them cloſe, and let them ſtand in a kettle of boiling water till they are ſoft, and the ſyrup is come out of them, then ſtrain them through a muſlin rag into a toſſing pan, boil and ſkim it well, when it is cold put in your whole ſtrawberries, and ſet them over the fire till they are milk warm, then take them off, and let them ſtand till they are quite cold, then ſet them on again and make them a little hotter, do ſo ſeveral times till they look clear, but do not let them boil, it will fetch the ſtalks off; when the ſtrawberries are cold, put them into jelly glaſſes, with the ſtalks downwards, and fill up your glaſſes with the ſyrup; tie them down with brandy papers over them. —They are very pretty among jellies and creams, and proper for ſetting out a deſert of any kind.

To preſerve WHITE RASPBERRIES *whole.*

GET your raſpberries when they are turning white, with the ſtalks on or about an inch long, lay them ſingle on a diſh, beat and ſift their weight of double refined ſugar, ſtrew it over them; to every quart of raſpberries take a quart of white currant juice, put to it its weight of double refined ſugar, boil and ſkim it well, then put in your raſpberries and give them a ſcald, then ſet them on again, and make them a little hotter, do ſo for two or three times, till they look clear, but do not let them boil, it will make the ſtalks come off; when they are pretty cool put them into jelly glaſſes with the ſtalks down, and keep them for uſe.—N. B. You may preſerve red raſpberries the ſame way, only take red currant juice inſtead of white.

To preſerve MORELLO CHERRIES.

GET your cherries when they are full ripe, take out the ſtalks and prick them with a pin; to every two pounds of cherries put a pound and a half of loaf ſugar, beat part of your ſugar and ſtrew it over them, let them ſtand all night, diſſolve the reſt of your ſugar in half a pint of the juice of currants, ſet it over a ſlow fire, and put in the cherries with the ſugar, and give them a gentle ſcald, let them ſtand all night again, and give them another ſcald then take them carefully out, and boil your ſyrup till it is thick, then pour it upon your cherries; if you find it be too thin boil it again.

To preſerve BARBERRIES *in Bunches.*

TAKE the female barberries, pick out all the largeſt bunches, then pick the reſt from the ſtalks, put them in as much water as will make a ſyrup of your bunches, boil them till they are ſoft, then ſtrain them through a ſieve; to every pint of the juice put a pound and a half of loaf ſugar, boil and ſkim it well, and to every pint of ſyrup put half a pound of barberries in bunches, boil them till they look very fine and clear, then put them carefully into pots and glaſſes; tie brandy papers over, and keep them for uſe.

To preſerve BARBERRIES *for* TARTS.

PICK the female barberries clean from the ſtalks, then take their weight of loaf ſugar, put them in a jar, and ſet them in a kettle of boiling water till the ſugar is melted, and the barberries quite ſoft, the next day put them in a preſerving pan, and boil them fifteen minutes, then put them in jars, and ſet them in a dry cool place.

To preſerve DAMSONS.

TAKE the ſmall long damſons, pick off the ſtalks, and prick them with a pin, then put them into a deep pot, with half their weight of loaf ſugar pounded, ſet them in a moderate oven till they are ſoft, then take them off, and give the ſyrup a boil, and pour it upon them, do ſo two or three times, then take them carefully out, and put them into the jars you intend to keep them in, and pour over them rendered mutton ſuet; tie a bladder over them, and keep them for uſe in a very cool place.

To preſerve MAGNUM BONUM PLUMBS.

TAKE the largeſt yellow plumbs, put them in a panful of ſpring water, ſet them over a ſlow fire, keep putting them down with a ſpoon till you find the ſkin will come off, then take them up and peel the ſkin off with a penknife, put them in a fine thin ſyrup and give them a gentle boil, then take them off, and turn them pretty often in the ſyrup, or the outſide will turn brown; when they are quite cold, ſet them over the fire again, let them boil five or ſix minutes, then take them off, and turn them very often in the ſyrup till they are near cold, then take them out, and lay them on a flat China diſh, ſtrain the ſyrup through a muſlin rag; add to it the weight of the plumbs of fine loaf ſugar, boil and ſkim it very well, then put in your plumbs, boil them till they look clear, then put them carefully into jars or glaſſes, cover them well with the ſyrup, or they will loſe their colour, put brandy papers and a bladder over them.

To preſerve WINE-SOURS.

TAKE the fineſt ſours you can get, pick off the ſtalks, run down the ſeam with a pin only ſkin deep, then take half their weight of loaf ſugar pounded, and lay it betwixt your plumbs in layers till your jar is full, ſet them in a kettle of boiling water till they are ſoft, then drain the ſyrup from them and give it a boil, and pour it on them, do ſo ſeveral times, till you ſee the ſkin look hard and the plumbs clear, let them ſtand a week then take them out one by one, and put them into glaſſes, jars, or pots, give your ſyrup a boil, if you have not ſyrup enough, boil a little clarified ſugar with your ſyrup, and

fill up your glaſſes, jars, or pots with it, and put brandy papers over, and tie a bladder over them to keep out the air, or they will loſe their colour and grow a purple.—They are pretty with either ſteeple cream, or any kind of flummeries, or under a ſilver web.

To preſerve APRICOTS.

PARE your apricots, and thruſt out the ſtones with a ſkewer, to every pound of apricots put a pound of loaf ſugar, ſtrew part of it over them, and let them ſtand till the next day, then give them a gentle boil three or four different times, let them grow cold between every time, take them out of the ſyrup one by one, the laſt time as you boil them ſkim your ſyrup well, boil it till it looks thick and clear, then pour it overyour apricots, and put brandy papers over them.

To preſerve PEACHES.

GET the largeſt peaches before they are too ripe, rub off the lint with a cloth, then rub them down the ſeam with a pin, ſkin deep, cover them with French brandy, tie a bladder over them, and let them ſtand a week, then take them out, and make a ſtrong ſyrup for them, boil and ſkim it well, put in your peaches, and boil them till they look clear, then take them out, and put them into pots or glaſſes, mix the ſyrup with the bradny, when it is cold pour it on your peaches; tie them cloſe down with a bladder that the air cannot get in, or the peaches will turn black.

To preſerve QUINCES *whole.*

PARE your quinces very thin and round, that they may look like a ſkrew, then put them into a well tinned ſaucepan, with a new pewter ſpoon in the middle of them, and fill your ſaucepan with hard water, and lay the parings over your quinces, to keep them down, cover your ſaucepan ſo cloſe that the ſteam cannot get out, ſet them over a ſlow fire till they are ſoft, and a fine pink colour, let them ſtand till they are cold, and make a good ſyrup of double refined ſugar, boil and ſkim it well, then put in your quinces, let them boil ten minutes, take them off, and let them ſtand two or three hours, then boil them till the ſyrup looks thick, and the quinces clear, then put them into deep jars, with brandy papers and leather over them; keep them in a dry place for uſe.—N. B. You may preſerve quinces in quarters the ſame way.

To preſerve ORANGES *carved.*

TAKE the faireſt Seville oranges you can get, cut the rinds with a penknife in what form you pleaſe, draw out the part of your peel as you cut them, and put them into ſalt and hard water, let them ſtand for three days to take out the bitter, then boil them an hour in a large ſaucepan of freſh water, with ſalt in it, but do not cover them, it will ſpoil the colour, then take them out of the ſalt and water, and boil them ten minutes in a thin ſyrup for four or five days together, then put them into a deep jar, let them ſtand two months, and then make a thick ſyrup, and juſt give them a boil in it, let them ſtand till the next day, then put them in your jar, with brandy

papers over; tie them down with a bladder, and keep them for uſe.

N. B. You may preſerve whole oranges without carving the ſame way, only do not let them boil ſo long, and keep them in a very thin ſyrup at firſt, or it will make them ſhrink and wither.

Always obſerve to put ſalt in the water for either oranges preſerved, or any kind of orange chips.

To preſerve ORANGES *in* JELLY.

TAKE Seville oranges, and cut a hole at the ſtalk as large as a ſixpence: and ſcoop out the pulp quite clean, tie them ſeparately in muſlin, and lay them in ſpring water for two days, change the water twice a day, then boil them in the muſlin till tender upon a ſlow fire, as the water waſtes put hot water into the pan, and keep them covered, weigh the oranges before you ſcoop them, and to every pound put two pounds of double refined ſugar, and one pint of water, boil the ſugar and water with the juice of the oranges to the ſyrup, ſkim it very well, let it ſtand till cold, then put in the oranges, and boil them half an hour; if they are not quite clear, boil them once a day for two or three days; pare and core ſome green pippins, and boil them till the water is ſtrong of the apple, but do not ſtir the apples, only put them down in the water with the back of a ſpoon, ſtrain the water through a jelly bag till quite clear, then to every pint of water put one pound of double refined ſugar, and the juice of a lemon ſtrained fine, boil it up to a ſtrong jelly, drain the oranges out of the ſyrup, put them into glaſs jars, or pots the ſize of an orange, with the holes upward, and pour the jelly over them, cover them with

brandy papers, and tie them close down with bladders. —N. B. You may do lemons the same way.

To preserve LEMONS.

CARVE or pare your lemons very thin, and make a round hole on the top, the size of a shilling, take out all the pulp and skins, rub them with salt, and put them in spring water as you do them, to prevent them from turning black, let them lie in for five or six days, then boil them in fresh salt and water fifteen minutes, have ready made a thin syrup of a quart of water, and a pound of loaf sugar, boil them in it five minutes, once a day, for four or five days, then put them in a large jar, let them stand for six or eight weeks, and it will make them look clear and plump, then take them out of that syrup, or they will mould; make a syrup of fine sugar, put as much water to it as will dissolve it, boil and skim it, then put in your lemons, and boil them gently till they are clear, then put them into a jar with brandy papers over; tie them close down, and keep them in a dry place for use.

To preserve ORANGES *with* MARMALADE.

PARE your oranges as thin as you can, then cut a hole in the stalk end, the size of a sixpence, take out all the pulp, then put your oranges in salt and water, boil them a little more than an hour, but do not cover them, it will turn them a bad colour, have ready made a syrup of a pound of fine loaf sugar with a pint of water, put in your oranges, boil them till they look clear, then pick out all the skins and pippins out of your pulp, and cut one of your oranges into it, as thin as possible, and take its weight of double refined sugar, boil it in a clean tos-

fing pan over a ſlow clear fire, till it looks quite clear and tranſparent, when it is cold take your oranges out, and fill them with your marmalade, put on your top, and put them in your ſyrup again, let them ſtand for two months, then make a ſyrup of double refined ſugar, with as much water as will diſſolve it, boil and ſkim it well, then give your oranges a boil in it: put brandy papers over, then tie them down with a bladder; they will keep for ſeveral years.

To make BULLACE CHEESE.

TAKE your bullace when they are full ripe, put them into a pot, and to every quarter of bullace put a quarter of a pound of loaf ſugar beat ſmall, bake them in a moderate oven till they are ſoft, then rub them through a hair ſieve, to every pound of pulp add half a pound of loaf ſugar, beat fine, then boil it an hour and a half over a ſlow fire, and keep ſtirring it all the time, then pour it into potting pots, and tie brandy papers over them, and keep them in a dry place; when it has ſtood a few months it will cut out very bright and fine.—N. B. You may make ſloe cheeſe the ſame way.

To make ELDER ROB.

GATHER your elderberries when they are full ripe, pick them clean from the ſtalks, put them in large ſtew pots and tie a paper over them, put them in a moderate oven, let them ſtand two hours, then take them out, and put them in a thin coarſe cloth, and ſqueeze out all the juice you can get, then put eight quarts into a well tinned copper, ſet it over a ſlow fire, let it boil till it be re-

duced to one quart, when it grows near done, keep ſtirring it, to prevent its burning to the bottom, then put it into potting pots, let it ſtand two or three days in the ſun, then dip a paper in ſweet oil the ſize of your pot, and lay it on, tie it down with a bladder, and keep it in a very dry place for uſe.

To make BLACK CURRANT ROB.

GET your currants when they are ripe, pick, bake, and ſqueeze them the ſame as you did the elderberries, then put ſix quarts of the juice into a large toſſing pan, boil it over a ſlow fire till it is pretty thick, keep ſtirring it till it is reduced to one quart, pour it into flat pots, dry it, and tie it down the ſame way as you did your elder rob.

To ſtew PIPPINS *whole.*

PARE and core your pippins, and throw them into fair water as you pare them, then take the weight of the fruit of double refined ſugar, and diſſolve it in a quart of water, then boil it up, and ſcum it clean, then put in the fruit, let them ſtew gently till they are tender, and look clear, then take them out, and ſqueeze in the juice of a large lemon, and let it boil up, ſcum it and run it through a jelly bag upon the fruit: you may ſtick the pippins with candied oranges and lemons cut in thin ſlices, if you pleaſe.

CHAP. IX.

Obſervations on DRYING *and* CANDYING.

BEFORE you candy any ſort of fruit, preſerve them firſt, and dry them in a ſtove, or before the fire, till the ſyrup is run out of them, then boil your ſugar candy height, dip in the fruit, and lay them in diſhes in your ſtove till dry, then put them in boxes, and keep them in a dry place.

To make APRICOT PASTE.

PARE and ſtone your apricots, boil them in water till they will maſh quite ſmall, put a pound of double refined ſugar in your preſerving pan, with as much water as will diſſolve it, and boil it to ſugar again, take it off the ſtove, and put in a pound of apricots, let it ſtand till the ſugar is melted, then make it ſcalding hot, but do not let it boil, pour it into China diſhes, or cups, ſet them in a ſtove, when they are ſtiff enough to turn out, put them on glaſs plates, turn them, as you ſee occaſion, till they are dry.

To make RASPBERRY PASTE.

MASH a quart of raſpberries, ſtrain one half, and put the juice to the other half, boil them a quarter of an hour, put to them a pint of red currant juice, let them boil al-

together till your berries are enough, put a pound and a half of double refined ſugar into a clean pan, with as much water as will diſſolve it, and boil it to a ſugar again, then put in your berries and juice, give them a ſcald, and pour it into glaſſes or plates, then put them into a ſtove to dry, and turn them as you ſee occaſion.

To make GOOSEBERRY PASTE.

TAKE a pound of red gooſeberries when they are full grown and turned, and not ripe, cut them in halves, pick out all the ſeeds, have ready a pint of currant juice, boil your gooſeberries in it till they are tender, put a pound and a half of double refined ſugar into your pan, with as much water as will diſſolve it, and boil it to ſugar again, then put all together and make it ſcalding hot, but it muſt not boil, pour it into plates or glaſſes the thickneſs you like, then dry it in a ſtove.

To make CURRANT PASTE *either red or white.*

STRIP your currants, put a little juice to them to keep them from burning, boil them well, and rub them through a hair ſieve, then boil it a quarter of an hour: to a pint of juice put a pound and a half of double refined ſugar ſifted, ſhake in your ſugar, when it is melted pour it on plates, dry it as the other paſtes, and turn it into what form you pleaſe.

To make CURRANT CLEAR CAKES.

STRIP and waſh your currants, to four quarts of currants put one quart of water, boil them very well, then run it through a jelly bag; to a pint of jelly put a pound

and a half of double refined ſugar, pounded, and ſifted through a hair ſieve, ſet your jelly on the fire, when it has juſt boiled up ſhake in the ſugar, ſtir it well, then ſet it on the fire again, make it ſcalding hot to melt the ſugar, but do not let it boil, then pour it on clear cake glaſſes or plates, when it is jellied, before it is candied, cut it in rounds or half rounds, this will not knot; and dry them the ſame way as you did the apricot paſte.

White currant clear cakes are made the ſame way, but obſerve, that as ſoon as the jelly is made you muſt put the ſugar to it, or it will change the colour.

To make VIOLET CAKES.

TAKE the fineſt violets you can get, pick off the leaves, beat the violets fine in a mortar, with the juice of a lemon, beat and ſift twice their weight of double refined ſugar, put your ſugar and violets into a ſilver ſaucepan or tankard, ſet it over a ſlow fire, keep ſtirring it gently till all your ſugar is diſſolved, if you let it boil it will diſcolour your violets, drop them in China plates; when you take them off, put them in a box, with paper betwixt every layer.

To dry CHERRIES.

TAKE Morello cherries, ſtone them, and to every pound of cherries put a pound and a quarter of fine ſugar, beat and ſift it over your cherries, let them ſtand all night, take them out of your ſugar, and to every pound of ſugar put two ſpoonfuls of water, boil and ſcum it well, then put in your cherries, let your ſugar boil over them, the next morning ſtrain them, and to every

pound of the ſyrup put half a pound more ſugar, let it boil a little thicker, then put in your cherries, and let them boil gently, the next day ſtrain them, and dry them in a ſtove, and turn them every day.

A ſecond way to dry CHERRIES.

STONE a pound and a half of cherries, put them in a preſerving pan with a little water, when they are ſcalding hot put them in a ſieve, or on a cloth to dry, then put them in your pan again, beat and ſift half a pound of double refined ſugar, ſtrew it betwixt every layer of cherries, when it is melted ſet them on the fire, and make them ſcalding hot, let them ſtand till they are cold, do ſo twice more, then drain them from the ſyrup, and lay them ſeparately to dry; dip them in cold water, and dry them with a cloth, ſet them in a hot ſun to dry as before, and keep them in a dry place till you want to uſe them.

To dry GREEN GAGE PLUMBS.

MAKE a thin ſyrup of half a pound of ſingle refined ſugar, ſkim it well, ſlit a pound of plumbs down the ſeam, and put them in the ſyrup, keep them ſcalding hot till they are tender, (they muſt be well covered with ſyrup, or they will loſe their colour) let them ſtand all night, then make a rich ſyrup; to a pound of double refined ſugar put two ſpoonfuls of water, ſkim it well and boil it almoſt to a candy, when it is cold drain your plumbs out of the firſt ſyrup, and put them in the thick ſyrup, be ſure you let the ſyrup cover them, ſet them on the fire to ſcald till they look clear, then put them in a China

bowl; when they have ſtood a week take them out, and lay them on China diſhes, dry them in a ſtove, and turn them once a day till they are dry.—If you would have them green, ſcald them with vine leaves, the ſame way as the green gages are done.

To make APRICOT CAKES.

TAKE a pound of nice ripe apricots, ſcald them, and as ſoon as you find the ſkin will come off, peel them and take out the ſtones, beat them in a marble mortar to a pulp; boil half a pound of double refined ſugar, with a ſpoonful of water, ſkim it exceeding well, then put in the pulp of your apricots, let them ſimmer a quarter of an hour over a ſlow fire, ſtir it ſoftly all the time, then pour it into ſhallow flat glaſſes, turn them out upon glaſs plates, put them in a ſtove, and turn them once a day till they are dry.

To burn ALMONDS.

TAKE two pounds of loaf ſugar, two pounds of almonds, put them in a ſtew pan with a pint of water, ſet them over a clear coal fire, let them boil till you hear the almonds crack, take them off, and ſtir them about till they are quite dry, then put them in a wine ſieve, and ſift all the ſugar from them, put the ſugar into the pan again with a little water, give it a boil, put four ſpoonfuls of ſcraped cochineal to the ſugar to colour it, put the almonds into the pan, keep ſtirring them over the fire till they are quite dry, put them into a glaſs and they will keep twelve months.

To dry DAMSONS.

GET your damſons when they are full ripe, ſpread them on a coarſe cloth, ſet them in a very cool oven, let them ſtand a day or two; if they are not as dry as a freſh prune, put them in another cool oven for a day or two longer, till they are pretty dry, then put them out and lay them in a dry place: they will eat like freſh plumbs in the winter.

To candy GINGER.

BEAT two pounds of fine loaf ſugar, put one pound in a toſſing pan, with as much water as will diſſolve it, with one ounce of race ginger grated fine, ſtir them well together over a very ſlow fire till the ſugar begins to boil, then ſtir in the other pound, and keep ſtirring it till it grows thick, then take it off the fire, and drop it in cakes upon earthen diſhes, ſet them in a warm place to dry, and they will look white and be very hard and brittle.

To make ORANGE CHIPS.

TAKE the beſt Seville oranges, pare them aſlant, a quarter of an inch broad, if you can keep the paring whole it looks much prettier, when you have pared them all, put them in ſalt and ſpring water for a day or two, then boil them in a large quantity of ſpring water till they are tender, then drain them on a ſieve, have ready a thin ſyrup, made of a quart of water and a pound of fine ſugar, boil them (a few at a time to keep them from breaking) till they look clear, then put them into a ſyrup made of fine loaf ſugar, with as much water as will diſſolve it, and

boil them to a candy height, when you take them up, lay them on ſieves, and grate double refined ſugar all over them, and put them in a ſtove, or by the fire to dry, and keep them in a dry place for uſe.

To dry CURRANTS *in bunches.*

WHEN the currants are ſtoned and tied up in bunches, to every pound of currants take a pound and a half of ſugar, and to every pound of ſugar put half a pint of water, boil the ſyrup very well, lay your currants in it, ſet them on the fire, and let them juſt boil, take them off, cover it cloſe with a paper, let them ſtand till the next day, then make them ſcalding hot, let them ſtand for two or three days, with a paper cloſe to them, then lay them on earthen plates, and ſift them well over with ſugar, put them in a ſtove to dry, the next day lay them on ſieves, but do not turn them till the upper ſide is dry, then turn them, and ſift the other ſide well with ſugar; when they are quite dry, lay them betwixt papers.

To dry APRICOTS.

TAKE a pound of apricots, pare and ſtone them, put them in your toſſing pan, pound and ſift half a pound of double-refined ſugar, ſtrew a little amongſt them, and lay the reſt over them; let them ſtand twenty four hours, turn them three or four times in the ſyrup, then boil them pretty quick till they look clear, when they are cold take them out, and lay them on glaſſes, put them into a ſtove, and turn them every half hour, the next day every hour, and after as you ſee occaſion.

To make LEMON DROPS.

DIP a lump of treble refined loaf ſugar in water, boil it ſtiffiſh, take it off, rub it with the back of a ſilver ſpoon to the ſide of your pan, then grate in ſome lemon peel, boil it up, and drop it on a paper; if you want it red, put in a little cochineal.

To make LEMON DROPS *another way.*

TAKE half a pound of pounded loaf ſugar, ſifted very fine, put it in a plate, and ſqueeze three or four lemons over it; mix it well with a ſpoon till it makes a thickiſh paſte, then take half a ſheet of paper and cover it with drops the ſize of a farthing, place it in the ſtove with a ſlow fire till it is quite dry, and take it off from the paper; if you chooſe you may add ſome of the ſkin of the lemon raſped or grated.

To make PEPPERMINT DROPS.

To one hundred drops of oil of peppermint, add two pounds of treble refined ſugar, beat fine and ſifted through a lawn ſieve, with the whites of three eggs, and a ſmall quantity of orange flower water, beat them well up together, and with a tea ſpoon drop it on fine kitchen paper to whatever ſize you wiſh to have them, put them on the hearth to dry, and the next day they will be fit for uſe.

To make RASPBERRY *or* CURRANT DROPS.

TAKE half a pound of pounded loaf ſugar on a plate, then a quantity of raſpberries, or currants, which you

ſqueeze through a ſieve, when that is done add the juice to the ſugar till it makes a paſte of a thickiſh conſiſtency, dreſs it on fine cap paper and place it on the ſtove till dry.

To dry PEACHES.

PARE and ſtone the largeſt Newington peaches, have ready a ſaucepan of boiling water, put in the peaches, let them boil till they are tender, lay them on a ſieve to drain, then weigh them, and put them in the pan they were boiled in, and cover them with their weight of ſugar; let them lie two or three hours, then boil them till they are clear, and the ſyrup pretty thick, let them ſtand all night covered cloſe, ſcald them very well, then take them off to cool, then ſet them on again till the peaches are thoroughly hot, do this for three days, lay them on plates to dry, and turn them every day.

To candy ANGELICA.

TAKE it when young, cut it in lengths, cover it cloſe, and boil it till it is tender, peel it, and put it in again, let it ſimmer and boil till it is green, then take it up, and dry it with a cloth; to every pound of ſtalks put a pound of ſugar; put your ſtalks into an earthen pan, beat the ſugar and ſtrew it over them, let it ſtand two days, then boil it till it is clear and green, put it in a cullender to drain; beat a pound of ſugar to a powder again, ſtrew it on your angelica, lay it on plates to dry, and ſet them in the oven after the pies are drawn.—Three pounds and a half of ſugar is enough for four pounds of ſtalks.

To candy LEMON *or* ORANGE PEEL.

CUT your lemons or oranges long ways, and take out all the pulp, and put the rinds into a pretty ſtrong ſalt and hard water ſix days, then boil them in a large quantity of ſpring water till they are tender, then take them out and lay them on a hair ſieve to drain, then make a thin ſyrup of fine loaf ſugar, a pound to a quart of water; put in your peels and boil them half an hour, or till they look clear, have ready a thick ſyrup made of fine loaf ſugar, with as much water as will diſſolve it; put in your peels, and boil them over a ſlow fire, till you ſee the ſyrup candy about the pan and peels, then take them out, and grate fine ſugar all over them, lay them on a hair ſieve to drain, and ſet them in a ſtove, or before the fire to dry, and keep them in a dry place for uſe.—N. B. Do not cover your ſaucepan when you boil either lemons or oranges.

To boil SUGAR *candy height.*

PUT a pound of ſugar into a clean toſſing pan, with half a pint of water, ſet it over a very clear ſlow fire, take off the ſcum as it riſes, boil it till it looks fine and clear, then take out a little with a ſilver ſpoon; when it is cold if it will draw a thread from your ſpoon it is boiled high enough for any kind of ſweetmeat, then boil your ſyrup, and when it begins to candy round the edge of your pan it is candy height.

N. B. It is a great fault to put any kind of ſweetmeats into too thick a ſyrup, eſpecially at the firſt, for it withers your fruit, and takes off both the beauty and flavour.

CHAP. X.

Obſervations upon CREAMS, CUSTARDS, *and* CHEESE CAKES.

WHEN you make any kind of creams and cuſtards, take great care your toſſing pan be well tinned, put a ſpoonful of water in it, to prevent the cream from ſticking to the bottom of your pan, then beat your yolks of eggs, and ſtrain out the treads, and follow the direction of your receipt.—As to cheeſe cakes they ſhould not be made long before you bake them, particularly almond or lemon cheeſe cakes, for ſtanding makes them oil and look ſad, a moderate oven bakes them beſt, if it is too hot it burns them and takes off the beauty, and a very ſlow oven makes them ſad and look black; make your cheeſe cakes up juſt when the oven is of a proper heat, and they will riſe well, and be of a proper colour.

To make PISTACHO CREAM.

TAKE half a pound of piſtacho nuts, take out the kernels, beat them in a mortar with a ſpoonful of brandy, put them into a toſſing pan, with a pint of good cream and the yolks of two eggs beat fine, ſtir it gently over a very ſlow fire till it grows thick, then put it in a China ſoup plate, when it grows cold ſtick it all over with ſmall pieces and ſerve it up.

To make CHOCOLATE CREAM.

SCRAPE fine a quarter of a pound of the beſt chocolate, put to it as much water as will diſſolve it, put it in a marble mortar, beat it half an hour, put in as much fine ſugar as will ſweeten it, and a pint and a half of cream, mill it, and as the froth riſes lay it on a ſieve, put the remaining part of your cream in poſſet glaſſes, and lay the frothed cream upon them.—It makes a pretty mixture upon a ſet of ſalvers.

To make SPANISH CREAM.

DISSOLVE in a quarter of a pint of roſe water three quarters of an ounce of iſinglaſs cut ſmall, run it through a hair ſieve, add to it the yolks of three eggs, beat and mixed with half a pint of cream, two ſorrel leaves, and ſugar to your taſte, dip the diſh in cold water before you put in the cream, then cut it out with a jigging iron, and lay it in rings round different coloured ſweet meats.

To make ICE CREAM.

PARE, ſtone, and ſcald twelve ripe apricots, beat them fine in a marble mortar, put to them ſix ounces of double refined ſugar, a pint of ſcalding cream, work it through a hair ſieve, put it into a tin that has a cloſe cover, ſet it in a tub of ice broken ſmall, and a large quantity of ſalt put amongſt it, when you ſee your cream grow thick round the edges of your tin, ſtir it, and ſet it in again till it grows quite thick; when your cream is all frozen up, take it out of your tin, and put it into the mould you intend it to be turned out of, then put on the

ſid, and have ready another tub with ice and ſalt in as before, put your mould in the middle, and lay your ice under and over it, let it ſtand four or five hours, dip your tin in warm water when you turn it out; if it be ſummer, you muſt not turn it out till the moment you want it: you may uſe any ſort of fruit if you have not apricots, only obſerve to work it fine.

To make CLOTTED CREAM.

PUT one tea ſpoonful of earning into a quart of good cream; when it comes to a curd, break it very carefully with a ſilver ſpoon, lay it upon a ſieve to drain a little, put it into a China ſoup plate, pour over it ſome good cream with the juice of raſpberries, damſons, or any kind of fruit, to make it a fine pink colour, ſweeten it to your taſte, and lay round it a few ſtrawberry leaves.—It is proper for a middle at ſupper, or a corner at dinner.

To make HARTSHORN CREAM.

TAKE four ounces of hartſhorn ſhavings, boil them in three pints of water till it is reduced to half a pint, run it through a jelly bag, put to it a pint of cream, let it juſt boil up, then put it into jelly glaſſes, let it ſtand till it is cold, by dipping your glaſſes into ſcalding water it will ſlip out whole, then ſtick them all over with ſlices of almonds cut length ways; it eats well with white wine and ſugar, like ſlummery.

To make RIBAND CREAM.

TAKE eight quarts of new milk, ſet it on the fire, when it is ready to boil put in a quart of good cream;

earn it, and pour it into a large bowl, let it ſtand all night, then take off the cream, and lay it on a ſieve to drain, cut it to the ſize of your glaſſes, and lay red, green, or coloured ſweetmeats between every layer of cream.

To make LEMON CREAM.

TAKE a pint of ſpring water, the rinds of two lemons, pared very thin, and the juice of three, beat the whites of ſix eggs very well, mix the whites with the water and lemon, put ſugar to your taſte, then ſet it over the fire, and keep ſtirring it till it thickens, but do not let it boil, ſtrain it through a cloth, beat the yolks of ſix eggs, put it over the fire till it be quite thick, then put it into a bowl to cool, and put it into your glaſſes.

To make STEEPLE CREAM *with* WINE SOURS.

TAKE one pint of ſtrong clear calf's foot jelly, the yolks of four hard eggs, pounded in a mortar exceeding fine, with the juice of a Seville orange, and as much double refined ſugar as will make it ſweet, when your jelly is warm put it in, and keep ſtirring it till it is cold, and grows as thick as cream, then put it into jelly glaſſes, the next day turn it out into a diſh with preſerved wine ſours, ſtick a ſprig of myrtle in the top of every cream, and ſerve it up with flowers round it.

To make RASPBERRY CREAM.

TAKE a quart of raſpberries, or raſpberry jam, rub it through a hair ſieve to take out the ſeeds, mix it well with your cream, put it in as much loaf ſugar as will make it pleaſant, then put it into a mill pot to raiſe a froth with

a chocolate mill; as your froth riſes take it off with a ſpoon, lay it upon a hair ſieve, when you have got what froth you have occaſion for, put the remainder of your cream in a deep China diſh or punch bowl, put your frothed cream upon it as high as it will lie on, then ſtick a light flower in the middle, and ſend it up.—It is proper for a middle at ſupper, or a corner at dinner.

LEMON CREAM *with* PEEL.

BOIL a pint of cream, when it is half cold put in the yolks of four eggs, ſtir it till it is cold, then ſet it over the fire, with four ounces of loaf ſugar, a tea ſpoonful of grated lemon peel, ſtir it till it is pretty hot, take it off the fire and put it in a baſon to cool, when it is cold put it into ſweetmeat glaſſes, lay paſte knots or lemon peel cut like long ſtraws, over the tops of your glaſſes.—It is proper to be put upon a bottom ſalver amongſt jellies and whips.

ORANGE CREAM.

TAKE the juice of four Seville oranges, and the out rind of one, pared exceeding fine, put them into a toſſing pan, with one pint of water, and eight ounces of ſugar, beat the whites of five eggs, ſet it over the fire, ſtir it one way till it grows thick and white, ſtrain it through a gauze ſieve, ſtir it till it is cold, then beat the yolks of five eggs exceeding well, put it in your toſſing pan with the cream, ſtir it over a very ſlow fire till it is ready to boil, put it into a baſon to cool, and ſtir it till it is quite cold, then put it into jelly glaſſes: ſend it in upon a ſalver, with whips and jellies.

To make BURNT CREAM.

Boil a pint of cream with ſugar and a little lemon peel ſhred fine, then beat the yolks of ſix, and the whites of four eggs ſeparately, when your cream is cooled, put in your eggs, with a ſpoonful of orange flower water, and one of fine flour; ſet it over the fire, keep ſtirring it till it is thick, put it into a diſh; when it is cool ſift a quarter of a pound of ſugar all over, hold a hot ſalamander over it till it is very brown, and looks like a glaſs plate put over your cream.

To make LA POMPADOUR CREAM.

Beat the whites of five eggs to a ſtrong froth, put them into a toſſing pan, with two ſpoonfuls of orange flower water, two ounces of ſugar, ſtir it gently for three or four minutes, then pour it into your diſh, and pour good melted butter over it, and ſend it in hot.—It is a pretty corner diſh for a ſecond courſe at dinner.

To make TEA CREAM.

To half a pint of milk put a quarter of an ounce of fine hyſon tea, boil them together, ſtrain the leaves out, and put to the milk half a pint of cream, and two tea ſpoonfuls of rennet; ſet it over ſome hot embers in the diſh you ſend it to table in, and cover it with a tin plate; when it is thick it is enough.—Garniſh with ſweetmeats, and ſend it up.

To make KING WILLIAM'S CREAM.

BEAT the whites of three eggs very well, then ſqueeze out the juice of two large, or three ſmall lemons; take two ounces more than the weight of the juice of double refined ſugar, and mix it together with two or three drops of orange flower water, and five or ſix ſpoonfuls of fair ſpring water; when all the ſugar is melted, put the whites of the eggs into the pan, and the juice, ſet it over a ſlow fire, and keep ſtirring it till you find it thicken, and ſtrain it through a coarſe cloth quick into the diſh.

SNOW *and* CREAM, *a pretty Supper-Diſh.*

MAKE a rich boiled cuſtard, and put it in the bottom of your China or glaſs diſh, then take the whites of eight eggs, beat with roſe water, and a ſpoonful of treble refined ſugar, till it is a ſtrong froth; put ſome milk and water into a broad ſtew pan, and when it boils take the froth off the eggs, and lay it on the milk and water, and let it boil once up; take it off carefully, and lay it on your cuſtard.

To make CREAM CHEESE.

PUT one large ſpoonful of ſteep to five quarts of afterings, break it down light, put it upon a cloth on a ſieve bottom, and let it run till dry, break it, cut and turn it in a clean cloth, then put it into the ſieve again, and put on it a two pound weight, ſprinkle a little ſalt on it, and let it ſtand all night, then lay it on a board to dry, when dry lay a few ſtrawberry leaves on it, and

ripen it between two pewter diſhes in a warm place, turn it and put on freſh leaves every day.

To make a TRIFLE.

PUT three large macaroons in the middle of your diſh, pour as much white wine over them as they will drink, then take a quart of cream, put in as much ſugar as will make it ſweet, rub your ſugar upon the rind of a lemon, to fetch out the eſſence, put your cream into a pot, mill it to a ſtrong froth, lay as much froth upon a ſieve as will fill the diſh you intend to put the trifle in, put the remainder of your cream into a toſſing pan, with a ſtick of cinnamon, the yolks of four eggs well beat, and ſugar to your taſte, ſet them over a gentle fire, ſtir it one way till it is thick, then take it off the fire, pour it upon your macaroons; when it is cold put on your frothed cream, lay round it different coloured ſweetmeats, and ſmall ſhot comfits, and figures or flowers.

ALMOND CUSTARD.

PUT a quart of cream into a toſſing pan, a ſtick of cinnamon, a blade or two of mace, boil it and ſet it to cool, blanch two ounces of almonds, beat them fine in a marble mortar with roſe water, if you like a ratafia taſte put in a few apricot kernels, or bitter almonds, mix them with your cream, ſweeten it to your taſte, ſet it on a ſlow fire, keep ſtirring it till it is pretty thick, if you let it boil it will curdle, pour it into cups, &c.

To make LEMON CUSTARDS.

TAKE a pint of white wine, have a pound of double refined ſugar, the juice of two lemons, the out rind of one pared very thin, the inner rind of one boiled tender and rubbed through a ſieve, let them boil a good while, then take out the peel and a little of the liquor, ſet it to cool, pour the reſt into the diſh you intend for it; beat four yolks and two whites of eggs, mix them with your cool liquor, ſtrain them into your diſh, ſtir them well up together, ſet them on a ſlow fire, or boiling water to bake as a cuſtard; when it is enough, grate the rind of a lemon all over the top; you may brown it over with a hot ſalamander.—It may be eat either hot or cold.

To make ORANGE CUSTARDS.

BOIL the rind of half a Seville orange very tender, beat it in a marble mortar till it is very fine, put to it one ſpoonful of the beſt brandy, the juice of a Seville orange, four ounces of loaf ſugar, and the yolks of four eggs, beat them all together ten minutes, then pour in by degrees a pint of boiling cream, keep beating them till they are cold, put them into cuſtard cups, and ſet them in an earthen diſh of hot water, let them ſtand till they are ſet, then take them out, and ſtick preſerved orange on the top, and ſerve them up either hot or cold. —It is a pretty corner diſh for dinner, or a ſide diſh for ſupper.

To make a common CUSTARD.

TAKE a quart of good cream, ſet it over a ſlow fire, with a little cinnamon, and four ounces of ſugar; when it is boiled take it off the fire; beat the yolks of eight eggs, put to them a ſpoonful of orange flower water to prevent the cream from cracking, ſtir them in by degrees as your cream cools, put the pan over a very ſlow fire, ſtir them carefully one way till it is almoſt boiling, then put it into cups, and ſerve them up.

To make a BEEST CUSTARD.

TAKE a pint of the beeſt, ſet it over the fire, with a little cinnamon, or three bay leaves, let it be boiling hot, then take it off, and have ready mixed one ſpoonful of flour, and a ſpoonful of thick cream, pour your hot beeſt upon it by degrees, mix it exceeding well together, and ſweeten it to your taſte; you may either put it in cruſts or cups to bake it.

To make an APPLE FLOATING ISLAND.

BAKE ſix or eight very large apples, when they are cold peel and core them, rub the pulp through a ſieve with the back of a wooden ſpoon, then beat it up light with fine ſugar, well ſifted, to your taſte; beat the whites of four eggs with orange flower water in another bowl till it is a light froth, then mix it with your apples a little at a time till all is beat together, and exceeding light; make a rich boiled cuſtard, and put it in a China or glaſs diſh, and lay the apples all over it.—Garniſh with currant jelly, or what you pleaſe.

To make FAIRY BUTTER.

TAKE the yolks of four eggs boiled hard, a quarter of a pound of butter, beat two ounces of ſugar in a large ſpoonful of orange flower water, beat them all together to a fine paſte, let it ſtand two or three hours, then rub it through a cullender upon a plate; it looks very pretty.

To make ALMOND CHEESE CAKES.

TAKE four ounces of Jordan almonds, blanch them, and put them into cold water, beat them with roſe water in a marble mortar, or wooden bowl, with a wooden peſtle, put to it four ounces of ſugar, and the yolks of four eggs beat fine, work it in a mortar or bowl till it becomes white and frothy, then make a rich puff paſte, which muſt be made thus: Take half a pound of flour, a quarter of a pound of butter, rub a little of the butter into the flour, mix it ſtiff with a little cold water, then roll your paſte ſtraight out, ſtrew over a little flour, and lay over it in thin bits one third of your butter, throw a little more flour over the butter, do ſo for three times, then put your paſte in your tins, fill them, and grate ſugar over them, and bake them in a gentle oven.

To make BREAD CHEESE CAKES.

SLICE a penny loaf as thin as poſſible, pour on it a pint of boiling cream, let it ſtand two hours, then take eight eggs, half a pound of butter, and a nutmeg grated, beat them well together, put in half a pound of currants well waſhed, and dried before the fire, and a ſpoonful of

brandy, or white wine, and bake them in raiſed cruſts, or petty pans.

To make CITRON CHEESE CAKES.

BOIL a quart of cream, beat the yolks of four eggs, mix them with your cream when it is cold, then ſet it on the fire, let it boil till it curds, blanch ſome almonds, beat them with orange flower water, put them into the cream, with a few Naples biſcuits, and green citron ſhred fine, ſweeten it to your taſte, and bake them in tea cups.

To make RICE CHEESE CAKES.

BOIL four ounces of rice till tender, put it upon a ſieve to drain, put in four eggs well beaten, half a pound of butter, half a pint of cream, ſix ounces of ſugar, a nutmeg grated, and a glaſs of ratafia water or brandy: beat them all together and bake them in raiſed cruſt.

To make CURD CHEESE CAKES.

TAKE half a pint of good curds, beat them with four eggs, three ſpoonfuls of rich cream, half a nutmeg, one ſpoonful of ratafia, roſe, or orange water, put to them a quarter of a pound of ſugar, half a pound of currants well waſhed and dried before the fire, mix them all well together, and bake it in petty pans, with a good cruſt under them.

To make ORANGE CRUMPETS.

TAKE a pint of cream, and a pint of new milk, warm it, and put in it a little runnet, when it is broke ſtir it gently, lay it on a cloth to drain all night, and then take

the rinds of three oranges, boiled as for preſerving in three different waters, pound them very fine, and mix them with the curd, and eight eggs in a mortar, a little nutmeg, the juice of a lemon, or orange, and ſugar to your taſte, bake them in tin pans rubbed with butter, when they are baked turn them out, and put ſack and ſugar over them.—Some put ſlices of preſſed oranges among them.

To make CHEESE CAKES.

SET a quart of new milk near the fire, with a ſpoonful of runnet, let the milk be blood warm when it is broke, drain the curd through a coarſe cloth, now and then break the curd gently with your fingers, rub into the curd a quarter of a pound of butter, a quarter of a pound of ſugar, a nutmeg and two Naples biſcuits grated, the yolks of four eggs, and the white of one egg, one ounce of almonds well beat, with two ſpoonfuls of roſe water, and two of ſack, clean ſix ounces of currants very well, put them into your curd, and mix them all well together.

To make CURD PUFFS.

TAKE two quarts of milk, put a little runnet in it, when it is broke put it in a coarſe cloth to drain, then rub the curd through a hair ſieve, with four ounces of butter beat, ten ounces of bread, half a nutmeg, and a lemon peel grated; a ſpoonful of wine, and ſugar to your taſte, rub your cups with butter, and bake them a little more than half an hour.

To make EGG CHEESE.

BEAT ſix eggs well, put them into three gills of new milk, ſugar, cinnamon, and lemon peel, to your taſte, ſet it over the fire, keep ſtirring it, and ſqueeze a quarter of a lemon in it, to turn it to cheeſe, let it run into what ſhape you would have it, when it is cold turn it out, pour over it a little almond cream, made of ſweet almonds beat fine with a little cream, then put them into a pint of cream, let it boil and ſtrain it, put to it the yolks of three eggs well beat, ſet it over the fire, and make it like a cuſtard.

To make a LOAF ROYAL.

TAKE a French roll, raſp it, cut off the bottom cruſt, lay it in a pan, with the bottom upwards, boil a pint of cream, put to it the yolks of two eggs, a little cinnamon, orange flower water, and ſugar to your taſte, when it is cold pour it upon the roll, let it ſtand in all night to ſteep, then make a very good cuſtard of cream, a little ſack, orange flower water, and ſugar, put the roll into a diſh, with ſome good paſte round the edge, and pour the cuſtard upon it; you may lay lumps of marrow in the cuſtard, and ſtick long ſlips of citron and orange peel in the loaf, then ſend it to the oven; a little time will bake it.

To make a PRINCE LOAF.

TAKE ſmall French rolls, about the ſize of an egg, cut a ſmall round hole in the top, take out all the crumb, fill them with almond cuſtard, lay over it currant jelly,

in thin ſlices, beat the white of an egg and double refined ſugar to a froth, and ice them all over with it; five is a pretty diſh.

To make a DRUNKEN LOAF.

TAKE a French roll hot out of the oven, raſp it and pour a pint of red wine upon it, and cover it cloſe up for half an hour, boil one ounce of macaroni in water till it is ſoft, and lay it upon a ſieve to drain, then put the ſize of a walnut of butter into it, and as much thick cream as it will take, then ſcrape in ſix ounces of Parmeſan cheeſe, ſhake it about in your toſſing pan, with the macaroni, till it be like a fine cuſtard, then pour it hot upon your loaf: brown it with a ſalamander, and ſerve it up.—It is a pretty diſh for ſupper.

To make SNOW BALLS.

PARE five large baking apples, take out the cores with a ſcoop, fill the holes with orange or quince marmalade, then make a little good hot paſte, and roll your apples in it, and make your cruſt of an equal thickneſs and put them in a tin dripping pan, bake them in a moderate oven, when you take them out, make icing for them the ſame way as for a plumb cake, and ice them all over with it, about a quarter of an inch thick, ſet them a good diſtance from the fire till they are hardened, but take care you do not let them brown, put one in the middle of a China diſh, and the other five round it; garniſh with green ſprigs and ſmall flowers.—They are proper for a corner either for dinner or ſupper.

To make EGG CHEESE.

BEAT ſix eggs well, put them into three gills of new milk, ſugar, cinnamon, and lemon peel, to your taſte, ſet it over the fire, keep ſtirring it, and ſqueeze a quarter of a lemon in it, to turn it to cheeſe, let it run into what ſhape you would have it, when it is cold turn it out, pour over it a little almond cream, made of ſweet almonds beat fine with a little cream, then put them into a pint of cream, let it boil and ſtrain it, put to it the yolks of three eggs well beat, ſet it over the fire, and make it like a cuſtard.

To make a LOAF ROYAL.

TAKE a French roll, raſp it, cut off the bottom cruſt, lay it in a pan, with the bottom upwards, boil a pint of cream, put to it the yolks of two eggs, a little cinnamon, orange flower water, and ſugar to your taſte, when it is cold pour it upon the roll, let it ſtand in all night to ſteep, then make a very good cuſtard of cream, a little ſack, orange flower water, and ſugar, put the roll into a diſh, with ſome good paſte round the edge, and pour the cuſtard upon it; you may lay lumps of marrow in the cuſtard, and ſtick long ſlips of citron and orange peel in the loaf, then ſend it to the oven; a little time will bake it.

To make a PRINCE LOAF.

TAKE ſmall French rolls, about the ſize of an egg, cut a ſmall round hole in the top, take out all the crumb, fill them with almond cuſtard, lay over it currant jelly,

in thin ſlices, beat the white of an egg and double refined ſugar to a froth, and ice them all over with it; five is a pretty diſh.

To make a DRUNKEN LOAF.

TAKE a French roll hot out of the oven, raſp it and pour a pint of red wine upon it, and cover it cloſe up for half an hour, boil one ounce of macaroni in water till it is ſoft, and lay it upon a ſieve to drain, then put the ſize of a walnut of butter into it, and as much thick cream as it will take, then ſcrape in ſix ounces of Parmeſan cheeſe, ſhake it about in your toſſing pan, with the macaroni, till it be like a fine cuſtard, then pour it hot upon your loaf: brown it with a ſalamander, and ſerve it up.—It is a pretty diſh for ſupper.

To make SNOW BALLS.

PARE five large baking apples, take out the cores with a ſcoop, fill the holes with orange or quince marmalade, then make a little good hot paſte, and roll your apples in it, and make your cruſt of an equal thickneſs and put them in a tin dripping pan, bake them in a moderate oven, when you take them out, make icing for them the ſame way as for a plumb cake, and ice them all over with it, about a quarter of an inch thick, ſet them a good diſtance from the fire till they are hardened, but take care you do not let them brown, put one in the middle of a China diſh, and the other five round it; garniſh with green ſprigs and ſmall flowers.—They are proper for a corner either for dinner or ſupper.

To make FRIED TOAST.

CUT a ſlice of bread about half an inch thick, ſteep it in rich cream, with ſugar and nutmeg to your taſte, when it is quite ſoft put a good lump of butter into a toſſing pan, fry it a fine brown, lay it on a diſh, pour wine ſauce over it, and ſerve it up.

CHAP. XI.

Obſervations upon CAKES.

WHEN you make any kind of cakes, be ſure that you get the things ready before you begin, then beat your eggs well, and do not leave them till you have finiſhed the cakes, or elſe they will go back again, and your cakes will not be light: if your cakes are to have butter in, take care you beat it to a fine cream before you put in your ſugar, for if you beat it twice the time it will not anſwer ſo well: as to plumb cake, ſeed cake, or rice cake, it is beſt to bake them in wooden garths, for if you bake them in either pot or tin they burn the outſide of the cakes, and confine them ſo that the heat cannot penetrate into the middle of your cake, and prevents it from riſing; bake all kinds of cakes in an oven, according to the ſize of your cake, and follow the directions of your receipt, for though care hath been taken to weigh and meaſure every article belonging to every kind of cake, yet the management and the oven muſt be left to the maker's care.

To make a BRIDE CAKE.

TAKE four pounds of fine flour well dried, four pounds of freſh butter, two pounds of loaf ſugar, pound and ſift fine a quarter of an ounce of mace, the ſame of nutmegs; to every pound of flour put eight eggs, waſh four pounds of currants, pick them well, and dry them before the fire, blanch a pound of ſweet almonds, and cut them length ways very thin, a pound of citron, one pound of candied orange, the ſame of candied lemon, half a pint of brandy; firſt work the butter with your hand to a cream, then beat in your ſugar a quarter of an hour, beat the whites of your eggs to a very ſtrong froth, mix them with your ſugar and butter, beat your yolks half an hour at leaſt, and mix them with your cake, then put in your flour, mace, and nutmeg, keep beating it well till your oven is ready, put in your brandy, and beat your currants and almonds lightly in, tie three ſheets of paper round the bottom of your hoop to keep it from running out, rub it well with butter, put in your cake, and lay your ſweetmeats in three layers with cake betwixt every layer, after it is riſen and coloured, cover it with paper before your oven is ſtopped up; it will take three hours baking.

To make ALMOND ICING *for the* BRIDE CAKE.

BEAT the whites of three eggs to a ſtrong froth, beat a pound of Jordan almonds very fine with roſe water, mix your almonds with the eggs lightly together, a pound of common loaf ſugar beat fine, and put it in by degrees; when your cake is enough, take it out, and lay your icing on, then put it in to brown.

To make SUGAR ICING *for the* BRIDE CAKE.

BEAT two pounds of double refined ſugar, with two ounces of fine ſtarch, ſift it through a gauze ſieve, then beat the whites of five eggs with a knife upon a pewter diſh half an hour; beat it in your ſugar a little at a time, or it will make the eggs fall, and will not be ſo good a colour, when you have put in all your ſugar, beat it half an hour longer, then lay it on your almond icing, and ſpread it even with a knife; if it be put on as ſoon as the cake comes out of the oven it will be hard by the time the cake is cold.

To make a good PLUMB CAKE.

TAKE a pound and a half of fine flour well dried, a pound and a half of butter, three quarters of a pound of currants waſhed and well picked, ſtone half a pound of raiſins, and ſlice them, eighteen ounces of ſugar beat and ſifted, fourteen eggs, leave out the whites of half of them, ſhred the peel of a large lemon exceeding fine, three ounces of candied orange, the ſame of lemon, a tea ſpoonful of beaten mace, half a nutmeg grated, a tea cupful of brandy, or white wine, four ſpoonfuls of orange flower water; firſt work the butter with your hand to a cream, then beat your ſugar well in, whiſk your eggs for half an hour, then mix them with your ſugar and butter, and put in your flour and ſpices; when your oven is ready, mix your brandy, fruit, and ſweetmeats lightly in, then put in your hoop, and ſend it to the oven: it will require two hours and a half baking.—It will take an hour and a half beating.

To make a rich SEED CAKE.

TAKE a pound of flour well dried, a pound of butter, a pound of loaf ſugar beat and ſifted, eight eggs, two ounces of caraway ſeeds, one nutmeg grated, and its weight of cinnamon; firſt beat your butter to a cream, then put in your ſugar, beat the whites of your eggs half an hour, mix them with your ſugar and butter, then beat the yolks half an hour, put to it the whites, beat in your flour, ſpices, and ſeeds, a little before it goes to the oven; put it in the hoop and bake it two hours in a quick oven, and let it ſtand two hours.—It will take two hours beating.

To make a WHITE PLUMB CAKE.

To two pounds of flour well dried take a pound of ſugar beat and ſifted, one pound of butter, a quarter of an ounce of mace, the ſame of nutmeg, ſixteen eggs, two pounds and a half of currants, picked and waſhed, half a pound of candied lemon, the ſame of ſweet almonds, half a pint of ſack, or brandy, three ſpoonfuls of orange flower water, beat your butter to a cream, put in your ſugar, beat the whites of your eggs half an hour, mix them with your ſugar and butter, then beat your yolks half an hour, mix them with your whites, it will take two hours beating, put in your flour a little before your oven is ready, mix your currants and all your other ingredients lightly in, juſt when you put it in your hoop.—Two hours will bake it.

To make little PLUMB CAKES.

TAKE a pound of flour, rub into it half a pound of butter, the ſame of ſugar, a little beaten mace; beat four eggs very well (leave out half the whites) with three ſpoonfuls of yeaſt, put to it a quarter of a pound of warm cream, ſtrain them into your flour, and make it up light, ſet it before the fire to riſe; juſt before you ſend it to the oven put in three quarters of a pound of currants.

To make ORANGE CAKES.

TAKE Seville oranges that have very good rinds, quarter them, and boil them in two or three waters until they are tender, and the bitterneſs is gone off, ſcum them, then lay them on a clean napkin to dry, take all the ſeeds and ſkins out of the pulp with a knife, ſhred the peels fine, put them to the pulp, weigh them, and put rather more than their weight of fine ſugar into a toſſing pan, with juſt as much water as will diſſolve it, boil it till it becomes a perfect ſugar, then by degrees put in your orange peels and pulp, ſtir them well before you ſet them on the fire, boil it very gently till it looks clear and thick, then put it into flat bottomed glaſſes, ſet them in a ſtove, and keep a conſtant moderate heat to them, when they are candied on the top turn them out upon glaſſes.

N. B. You may make lemon cakes the ſame way.

To make LEMON CAKES *a ſecond way.*

BEAT the whites of ten eggs with a whiſk for an hour, with three ſpoonfuls of roſe or orange flower water, then put in one pound of loaf ſugar beat and ſifted, with the

yellow rind of a lemon grated into it; when it is well mixed put in the juice of half a lemon and the yolks of ten eggs beat ſmooth, and juſt before you put it into the oven ſtir in three quarters of a pound of flour; butter your pan, and one hour will bake it in a moderate oven.

To make RICE CAKE.

TAKE fifteen eggs, leave out half of the whites, beat them exceeding well near an hour with a whiſk, then beat the yolks half an hour, put to your yolks ten ounces of loaf ſugar ſifted fine, beat it well in, then put in half a pound of rice flour, a little orange water or brandy, the rinds of two lemons grated, then put in your whites, beat them all well together for a quarter of an hour, then put them in a hoop, and ſet them in a quick oven for half an hour.

To make RATAFIA CAKES.

TAKE half a pound of ſweet almonds, the ſame quantity of bitter, blanch and beat them fine in orange, roſe, or clear water, to keep them from oiling, pound and ſift a pound of fine ſugar, mix it with your almonds, have ready, very well beat, the whites of four eggs, mix them lightly with the almonds and ſugar, put it in a preſerving pan, and ſet them on a moderate fire, keep ſtirring it quick one way until it is pretty hot; when it is a little cool, roll it in ſmall rolls, and cut it in thin cakes, dip your hands in flour and ſhake them on it, give them each a light tap with your finger, put them on ſugar papers, and ſift a little fine ſugar over them juſt as you are putting them into a ſlow oven.

To make RATAFIA CAKES *a ſecond way.*

TAKE one pound and a half of ſweet almonds, and half a pound of bitter almonds, beat them as fine as poſſible with the whites of two eggs, then beat the whites of five eggs to a ſtrong froth, ſhake in lightly two pounds and a half of fine loaf ſugar beat and ſifted very fine, drop them in little drops, the ſize of a nutmeg on cap paper, and bake them in a ſlack oven.

To make SHREWSBURY CAKES.

TAKE half a pound of butter, beat it to a cream, then put in half a pound of flour, one egg, ſix ounces of loaf ſugar beat and ſifted, half an ounce of caraway ſeeds mixed into a paſte, roll them thin, and cut them round with a ſmall glaſs, on little tins, prick them and lay them on ſheets of tin, and bake them in a ſlow oven.

To make SHREWSBURY CAKES *a ſecond way.*

To a pound of butter beat and ſift a pound of double refined ſugar, a little mace, and four eggs, beat them all together with your hand till it is very light, and looks curdling, then ſhake in a pound and a half of fine flour, roll it thin, and cut it into little cakes with a tin, and bake them.

To make BATH CAKES.

RUB half a pound of butter into a pound of flour, and one ſpoonful of good barm, warm ſome cream, and make it into a light paſte, ſet it to the fire to riſe, when you make them up take four ounces of caraway comfits,

work part of them in, and ſtrew the reſt on the top, make them into a round cake, the ſize of a French roll, bake them on ſheet tins, and ſend them in hot for breakfaſt.

To make QUEEN CAKES.

TAKE a pound of loaf ſugar, beat and ſift it, a pound of flour well dried, a pound of butter, eight eggs, half a pound of currants waſhed and picked, grate a nutmeg, the ſame quantity of mace and cinnamon, work your butter to a cream, then put in your ſugar, beat the whites of your eggs near half an hour, mix them with your ſugar and butter; then beat your yolks near half an hour, and put them to your butter; beat them exceeding well together, and put in your flour, ſpices, and the currants; when it is ready for the oven bake them in tins, and duſt a little ſugar over them.

To make a common SEED CAKE.

TAKE two pounds of flour, rub it into half a pound of powdered ſugar, one ounce of caraway ſeeds beaten, have ready a pint of milk, with half a pound of butter melted in it, and two ſpoonfuls of new barm, make it up into a paſte, ſet it to the fire to riſe, flour your tin, and bake it in a quick oven.

To make CREAM CAKES.

BEAT the whites of nine eggs to a ſtiff froth, then ſtir it gently with a ſpoon, for fear the froth ſhould fall, and grate the rinds of two lemons, to every white of an egg ſhake in ſoftly a ſpoonful of double refined ſugar ſifted

fine, lay a wet ſheet of paper on a tin, and drop the froth in little lumps on it with a ſpoon a ſmall diſtance from each other, and ſift a good quantity of ſugar over them, ſet them in an oven after brown bread, make the oven cloſe up, and the froth will riſe, when they are juſt coloured they are baked enough, take them out and put two bottoms together, and lay them on a ſieve, then ſet them in a cool oven to dry.—You may lay raſpberry jam, or lay other ſorts of ſweetmeats betwixt them, before you cloſe the bottom together to dry.

To make little CURRANT CAKES.

TAKE one pound and a half of fine flour, dry it well before the fire, a pound of butter, half a pound of fine loaf ſugar well beat and ſifted, four yolks of eggs, four ſpoonfuls of roſe water, four ſpoonfuls of ſack, a little mace, and one nutmeg grated; beat the eggs very well, and put them to the roſe water and ſack, then put to it the ſugar and butter; work them all together, ſtrew in the currants and the flour, being both made warm together before.—This quantity will make ſix or eight cakes; bake them pretty criſp, and a fine brown.

To make PRUSSIAN CAKES.

TAKE a pound of ſugar beat and ſifted, half a pound of flour dried, and ſeven eggs, beat the yolks and whites ſeparate, the juice of one lemon, the peel of two grated very fine, half a pound of almonds beat fine with roſe water; as ſoon as the whites are beat to a froth, put in all the things except the flour, and beat them together for half an hour, juſt before you ſet it in the oven ſhake

in the flour.—N. B. The whites and yolks muſt be beat ſeparate, or it will be quite heavy.

To make a CAKE *without butter.*

BEAT eight eggs half an hour, have ready pounded and ſifted a pound of loaf ſugar, ſhake it in, and beat it half an hour more; put to it a quarter of a pound of ſweet almonds beat fine, with orange flower water, grate the rind of a lemon into the almonds, and ſqueeze in the juice of a lemon, mix them all together, and keep beating them till the oven is ready, and juſt before you ſet it in put to it three quarters of a pound of warm dry fine flour; rub your hoop with butter; an hour and a half will bake it.

To make BARBADOES JUMBALLS.

BEAT very light the yolks of four eggs and the whites of eight with a ſpoonful of roſe water, and duſt in a pound of treble refined ſugar, then put in three quarters of a pound of the beſt fine flour, ſtir it lightly in, greaſe your tin ſheets, and drop them in the ſhape of a macaroon, and bake them nicely.

To make CRACKNELLS.

To a pound of flour put a pound of butter, ſix eggs (leaving out the whites) three quarters of a pound of powder ſugar, a glaſs of water, a little lemon peel chopped very fine, and dried orange flowers; work it well together, then cut it into pieces of what bigneſs you pleaſe to bake, and glaze them with ſugar.

To make LIGHT WIGGS.

To three quarters of a pound of fine flour put half a pint of milk made warm, mix in it two or three ſpoonfuls of light barm, cover it up, ſet it half an hour by the fire to riſe, work in the paſte four ounces of ſugar, and four ounces of butter, make it into wiggs with as little flour as poſſible, and a few ſeeds; ſet them in a quick oven to bake.

To make MACAROONS.

To one pound of blanched and beaten ſweet almonds put one pound of ſugar, and a little roſe water to keep them from boiling, then beat the whites of ſeven eggs to a froth, put them in and beat them well together, drop them on wafer paper, grate ſugar over them, and bake them.

To make SPANISH BISCUITS.

BEAT the yolks of eight eggs near half an hour, then beat in eight ſpoonfuls of ſugar, beat the whites to a ſtrong froth, then beat them very well with yolks and ſugar near half an hour, put in four ſpoonfuls of flour, and a little lemon cut exceeding fine, and bake them on papers.

To make SPONGE BISCUITS.

BEAT the yolks of twelve eggs half an hour, put in a pound and a half of ſugar beat and ſifted, whiſk it well till you ſee it riſe in bubbles, beat the whites to a ſtrong froth, whiſk them well with your ſugar and yolks, beat in

fourteen ounces of flour, with the rinds of two lemons grated, bake them in tin moulds buttered, or coffins; they require an hot oven, the mouth muſt not be ſtopped, when you put them into the oven duſt them with ſugar; they will take half an hour baking.

To make LEMON BISCUITS.

BEAT very well the yolks of ten eggs, and the whites of five, with four ſpoonfuls of orange flower water, till they froth up, then put in a pound of loaf ſugar ſifted, beat it one way for half an hour or more, put in half a pound of flour with the raſpings of two lemons, and the pulp of a ſmall one, butter your tin, and bake it in a quick oven, but do not ſtop up the mouth at the firſt for fear it ſhould ſcorch, duſt it with ſugar before you put it into the oven; it is ſoon baked.

To make DROP BISCUITS.

BEAT the yolks of ten eggs, and the whites of ſix, with one ſpoonful of roſe water, half an hour, then put in ten ounces of loaf ſugar beat and ſifted, whiſk them well for half an hour, then add one ounce of caraway ſeeds cruſhed a little, and ſix ounces of fine flour, whiſk in your flour gently, drop them on wafer papers, and bake them in a moderate oven.

To make common BISCUITS.

BEAT eight eggs half an hour, put in a pound of ſugar beat and ſifted, with the rind of a lemon grated, whiſk it an hour till it looks light, then put in a pound of flour

with a little roſe water, and bake them in tins, or on papers with ſugar over them.

To make WAFERS.

TAKE two ſpoonfuls of cream, two of ſugar, the ſame of flour, and one ſpoonful of orange flower water, beat them well together for half an hour, then make your wafer tongs hot, and pour a little of your batter in to cover your irons, bake them on a ſtove fire, as they are baked roll them on a ſtick like a ſpiggot, as ſoon as they are cold they will be very criſp; they are proper for tea, or to put upon a ſalver to eat with jellies.

To make LEMON PUFFS.

BEAT a pound of double refined ſugar, ſift it through a fine ſieve, put it in a bowl with the juice of two lemons; beat them well together, then beat the white of an egg to a very high froth, put it in your bowl, beat it half an hour; then put in three eggs, with two rinds of lemons grated, mix it well up, duſt your papers with ſugar, drop on the puffs in ſmall drops, and bake them in a moderate oven.

To make CHOCOLATE PUFFS.

BEAT and ſift half a pound of double refined ſugar, ſcrape into it one ounce of chocolate very fine, mix them together, beat the white of an egg to a very high froth, then ſtrew in your ſugar and chocolate; keep beating it till it is as ſtiff as paſte, ſugar your papers, and drop them on about the ſize of a ſixpence, and bake them in a very ſlow oven.

To make ALMOND PUFFS.

BLANCH two ounces of ſweet almonds, beat them fine with orange flower water, beat the whites of three eggs to a very high froth, then ſtrew in a little ſifted ſugar, mix your almonds with your ſugar and eggs, then add more ſugar, till it is as ſtiff as paſte, lay it in cakes, and bake it on paper, in a cool oven.

To make PICKLETS.

TAKE three pounds of flour, make a hole in the middle with your hand, then mix two ſpoonfuls of bran, with as much milk and a little ſalt as will make it into a light paſte, pour your milk and bran into the middle of your flour, and ſtir a little of your flour into it, then let it ſtand all night, and the next morning work all the flour into the barm, and beat it well for a quarter of an hour, then let it ſtand an hour; after that take it out with a large ſpoon, and lay it on a board well duſted with flour, and dredge flour over them; pat it with your hand, and bake them upon your bake ſtone.

To make FRENCH BREAD.

TAKE a quarter of a peck of flour, one ounce of butter melted in milk and water, mix two or three ſpoonfuls of barm with it, ſtrain it through a ſieve, beat the white of an egg, put in your water with a little ſalt, work it up to a light paſte, put it into a bowl, then pull it into pieces, let it ſtand all night, then work it well up again, cover it, and lay it on a dreſſer for half an hour, then work all the pieces ſeparate and make them into rolls, and ſet them in the oven.

To make WHITE BREAD.

To a gallon of the beſt flour put ſix ounces of butter, half a pint of good yeaſt, a little ſalt, break two eggs into a baſon, but leave out one of the whites, put a ſpoonful or two of water to them, and beat them up to a froth and put them in the flour, have as much new milk as will wet it, make it juſt cream, and mix it up, lay a handful of flour and drive it about, holding one hand in the dough, and driving it with the other hand till it is quite light, then put it in your pan again, and put it near the fire, and cover it with a cloth, and let it ſtand an hour and a quarter; make your rolls ten minutes before you ſet them in the oven, and prick them with a fork; if they are the bigneſs of a French roll, three quarters of an hour will bake them.

To make TEA CRUMPETS.

BEAT two eggs very well, put to them a quart of warm milk and water, and a large ſpoonful of barm: beat in as much fine flour as will make them rather thicker than a common batter pudding, then make your bake ſtone very hot, and rub it with a little butter wrapped in a clean linen cloth, then pour a large ſpoonful of batter upon your ſtone, and let it run to the ſize of a tea ſaucer; turn it, and when you want to uſe them roaſt them very criſp, and butter them.

CHAP. XII.

LITTLE SAVOURY DISHES.

To ragoo PIGS' FEET *and* EARS.

BOIL your feet and ears, then ſplit your feet down the middle, and cut the ears in narrow ſlices, dip them in batter and fry them a good brown, put a little beef gravy into a toſſing pan, with a tea ſpoonful of lemon pickle, a large one of muſhroom catchup, the ſame of browning, and a little ſalt, thicken it with a lump of butter rolled in flour, and put in your feet and ears, give them a gentle boil, and then lay your feet in the middle of your diſh, and the ears round them, ſtrain your gravy and pour it over.—Garniſh with curled parſley.—It is a pretty corner diſh for dinner.

To make a SALMAGUNDIE.

TAKE the white part of a roaſted chicken, the yolks of four boiled eggs, and the whites of the ſame, two pickled herrings, and a handful of parſley, chop them ſeparately exceeding ſmall, take the ſame quantity of lean boiled ham ſcraped fine, turn a China baſon upſide down in the middle of a diſh, make a quarter of a pound of butter in the ſhape of a pine apple and ſet it on the baſon bottom, lay round your baſon a ring of ſhred parſley, then a ring of yolks of eggs, then whites, then ham, then chickens, then herrings, till you have covered your baſon, and uſed all the ingredients; lay the bones of the pickled herrings

upon it, with the tails up to the butter, and the heads lying on the edge of the diſh; lay a few capers, and three or four pickled oyſters round your diſh, and ſend it up.

SALMAGUNDIE *a ſecond way.*

CHOP all the ingredients as for the firſt, mix them well together, and put in the middle of your diſh a large Seville orange, and your ingredients round it, rub a little cold butter through a ſieve, and it will curl, lay it in lumps on the meat; ſtick a ſprig of curled parſley on your butter, and ſerve it up.

To roaſt a CALF'S HEART.

MAKE a forcemeat with the crumbs of half a penny loaf, a quarter of a pound of beef ſuet ſhred ſmall, or butter, chop a little parſley, ſweet marjoram, and lemon peel, mix it up with a little nutmeg, pepper, ſalt, and the yolk of an egg, fill your heart, and lay over the ſtuffing a caul of veal, or writing paper to keep it in the heart, lay it in a Dutch oven, keep turning it, and roaſt it thoroughly; when you diſh it up pour over it good melted butter, lay ſlices of lemon round it and ſend it to the table.

To dreſs a Diſh of LAMB BITS.

SKIN the ſtones and ſplit them, lay them on a dry cloth with the ſweetbreads and liver, and dredge them well with flour, and fry them in boiling lard or butter a light brown, then lay them on a ſieve to dry; fry a good

quantity of parſley, lay your bits on the diſh, and the parſley in lumps over it; pour melted butter round them.

To fricaſſee CALF'S FEET.

BOIL your feet, take out the bones, and cut the meat in thin ſlices, and put it into a toſſing pan, with half a pint of good gravy, boil them a little, and then put in a few morels, a tea ſpoonful of lemon pickle, a little muſhroom powder, or pickled muſhrooms, the yolks of four eggs boiled hard, and a little ſalt, thicken with a little butter rolled in flour, mix the yolk of an egg, with a tea cupful of good cream, and half a nutmeg grated, put it in, and ſhake it over the fire, but do not let it boil, it will curdle the milk:—garniſh with lemon and curled parſley.

CHICKENS *in* SAVOURY JELLY.

ROAST two chickens, then boil a gang of calf's feet to a ſtrong jelly, take out the feet, ſkim off the fat, beat the whites of three eggs very well, then mix them with half a pint of white wine vinegar, the juice of three lemons, a blade or two of mace, a few pepper corns, and a little ſalt, put them to your jelly; when it has boiled five or ſix minutes, run it through a jelly bag ſeveral times till it is very clear, then put a little in the bottom of a bowl that will hold your chickens, when they are cold, and the jelly quite ſet, lay them in with their breaſts down, then fill up your bowl quite full with the reſt of your jelly, which you muſt take care to keep from ſetting (ſo that when you pour it into your bowl it will not break) let it ſtand all night, the next day put your baſon

into warm water, pretty near the top; as ſoon as you find it looſe in the baſon, lay your diſh over it, and turn it out upon it.

PIGEONS *in* SAVOURY JELLY.

ROAST your pigeons with the head and feet on, put a ſprig of myrtle in their bills, make a jelly for them the ſame way as for the chickens, pour a little into a baſon, when it is ſet lay in the pigeons with their breaſts down, fill up your bowl with jelly, and turn it out as before.

Small BIRDS *in* SAVOURY JELLY.

TAKE eight ſmall birds, with their heads and feet on, put a good lump of butter in them and ſew up their vents, put them in a jug, cover it cloſe with a cloth, ſet them in a kettle of boiling water till they are enough, drain them, make your jelly as before, put a little into a baſon, when it is ſet lay in three birds with their breaſts down, cover them with the jelly, when it is ſet put the other five with the heads in the middle, fill up your bowl with jelly as before, and turn it out the ſame way.

SMELTS *in* SAVOURY JELLY.

GUT and waſh your ſmelts, ſeaſon them with mace and ſalt, lay them in a pot with butter over them, tie them down with paper, and bake them half an hour, take them out and when they are a little cool lay them ſeparately on a board to drain, when they are quite cold lay them on a deep plate in what form you pleaſe, pour your jelly over them, and they will look like fiſh.—Make your jelly as before.

CRAW FISH *in* SAVOURY JELLY.

BOIL your craw fiſh, then put a little jelly in a bowl, made as for the chickens, when it is ſet put a few craw fiſh, then cover them with jelly, when it is cold put in more layers till your bowl is full, let it ſtand all night, and turn them out the ſame as the chickens.

CRAW FISH *in* JELLY.

BOIL half a dozen large craw fiſh, and let them cool, wipe them clean, lay them in a punch bowl, with their backs downwards, pour on them ſome nice calf's foot jelly, when it is cold turn it out upon a glaſs diſh; it makes a very pretty ſide diſh for either dinner or ſupper.

To dreſs MACARONI *with* PARMESAN CHEESE.

BOIL four ounces of macaroni till it be quite tender, and lay it on a ſieve to drain, then put it in a toſſing pan, with about a gill of good cream, a lump of butter rolled in flour, boil it five minutes, pour it on a plate, lay all over it Parmeſan cheeſe toaſted; ſend it to table on a water plate, for it ſoon grows cold.

To ſtew CHEESE *with* LIGHT WIGGS.

CUT a plateful of cheeſe, pour on it a glaſs of red wine, ſtew it before the fire, toaſt a light wigg, pour over it two or three ſpoonfuls of hot red wine, put it in the middle of your diſh, lay the cheeſe over it; and ſerve it up.

To ſtew CHEESE.

CUT your cheeſe very thin, lay it in a toaſter, ſet it before the fire, pour a glaſs of ale over it, let it ſtand till it is all like a light cuſtard, then pour it on toaſts or wiggs, and ſend it up hot.

To ſtew CARDOONS.

TAKE the inſide of your cardoons, waſh them well, boil them in ſalt and water, put them into a toſſing pan, with a little veal gravy, a tea ſpoonful of lemon pickle, a large one of muſhroom catchup, pepper and ſalt to your taſte, thicken it with flour and butter, boil it a little, and ſerve it up in a ſoup plate.

To fry CARDOONS.

BOIL your cardoons as you did for ſtewing, then dip them in batter made of a ſpoonful of flour and ale, fry them in a pan of boiling lard, pour melted butter over them, and ſerve them up.

To ragoo CELERY.

TAKE off all the outſides of your heads of celery, cut them in pieces, put them in a toſſing pan, with a little veal gravy or water, boil them till they are tender, put to it a tea ſpoonful of lemon pickle, a meat ſpoonful of white wine, and a little ſalt; thicken it with flour and butter, and ſerve them up with ſippets.

To fry CELERY.

BOIL your celery as for a ragoo, then cut it and dip it in batter, fry it a light brown in hog's lard; put it on a plate, and pour melted butter upon it.

To ſtew CELERY.

TAKE off the outſide and the green ends of your heads of celery, boil them in water till they are very tender, put in a ſlice of lemon, a little beaten mace, thicken it with a good lump of butter and flour, boil it a little, beat the yolks of two eggs, grate in half a nutmeg, mix them with a tea cupful of good cream, put it to your gravy, ſhake it over the fire till it be of a fine thickneſs, but do not let it boil; ſerve it up hot.

To ſcallop POTATOES.

BOIL your potatoes, then beat them fine in a bowl with good cream, a lump of butter, and ſalt, put them into ſcollop ſhells, make them ſmooth on the top, ſcore them with a knife, lay thin ſlices of butter on the top of them, put them into a Dutch oven to brown before the fire.—Three ſhells are enough for a diſh.

To ſtew MUSHROOMS.

TAKE large buttons, wipe them with a wet flannel, put them in a ſtew pan with a little water, let them ſtew a quarter of an hour, then put in a little ſalt, work a little flour and butter to make it as thick as cream, let it boil five minutes, when you diſh it up, put two large ſpoonfuls of cream mixed with the yolk of an egg, ſhake

it over the fire about a minute or two, but do not let it boil for fear of curdling; put ſippets round the inſide of the rim of the diſh, but not toaſted, and ſerve it up.—It is proper for a ſide diſh for ſupper, or a corner for dinner.

Another way to ſtew MUSHROOMS.

TAKE your muſhrooms, (if they are buttons, rub them with a flannel) and put them in milk and water; if flaps peel, gill, and waſh them, put them into your ſtew pan with a little veal gravy, a little mace and ſalt, thickened with a little cream and the yolks of three eggs; keep it ſtirring all the time leſt it curdle, and ſerve them up hot.

To make MUSHROOM LOAVES.

TAKE ſmall buttons, waſh them as for pickling, put them in a toſſing pan, with a little white bread crumbs that have been boiled half an hour in water, then boil your muſhrooms in the bread and water five minutes, thicken it with flour and butter, and two ſpoonfuls of cream, but no yolks of eggs, put in a little ſalt, then take five ſmall French rolls, make holes in the tops of them about the ſize of a ſhilling, and ſcrape out all the crumb, and put in your muſhrooms; ſtick a bay leaf on the top of every roll.—Five is a handſome diſh for dinner, or three for ſupper.

To ragoo MUSHROOMS.

TAKE large muſhrooms, peel, and take out the inſide, broil them on a gridiron, when the outſide is brown put them into a toſſing pan, with as much water as will cover them, let them ſtand ten minutes, then put to them a

ſpoonful of white wine, the ſame of browning, a very little alegar, thicken it with flour and butter, boil it a little, lay ſippets round your diſh, and ſerve it up.

To ſtew PEAS *with* LETTUCES.

SHELL your peas, boil them in hard water, with ſalt in it, drain them in a ſieve, then cut your lettuces in ſlices, and fry them in freſh butter, put your peas and lettuces into a toſſing pan, with a little good gravy, pepper, and ſalt, thicken it with flour and butter, put in a little ſhred mint, and ſerve it up in a ſoup diſh.

To poach EGGS *with* TOASTS.

PUT your water on a flat bottomed pan, with a little ſalt, when it boils break your eggs carefully in, and let them boil ten minutes, then take them up with an egg ſpoon, and lay them on buttered toaſts.

To dreſs EGGS *and* SPINAGE.

PICK and waſh your ſpinage in ſeveral waters, ſet a pan over the fire with a large quantity of water, throw a handful of ſalt in, when it boils put your ſpinage in, and let it boil two minutes, take it up with a fiſh ſlice, and lay it on the back of a hair ſieve, ſqueeze the water out, and put it in a toſſing pan, with a quarter of a pound of butter, keep turning and chopping it with a knife till it is quite dry, then preſs it a little betwixt two pewter plates, cut it in the ſhape of ſippets, and ſome in diamonds, poach your eggs as before, and lay them on your ſpinage, and ſerve them up hot.—N. B. You may dreſs

it over the fire about a minute or two, but do not let it boil for fear of curdling; put ſippets round the inſide of the rim of the diſh, but not toaſted, and ſerve it up.—It is proper for a ſide diſh for ſupper, or a corner for dinner.

Another way to ſtew MUSHROOMS.

TAKE your muſhrooms, (if they are buttons, rub them with a flannel) and put them in milk and water; if flaps peel, gill, and waſh them, put them into your ſtew pan with a little veal gravy, a little mace and ſalt, thickened with a little cream and the yolks of three eggs; keep it ſtirring all the time leſt it curdle, and ſerve them up hot.

To make MUSHROOM LOAVES.

TAKE ſmall buttons, waſh them as for pickling, put them in a toſſing pan, with a little white bread crumbs that have been boiled half an hour in water, then boil your muſhrooms in the bread and water five minutes, thicken it with flour and butter, and two ſpoonfuls of cream, but no yolks of eggs, put in a little ſalt, then take five ſmall French rolls, make holes in the tops of them about the ſize of a ſhilling, and ſcrape out all the crumb, and put in your muſhrooms; ſtick a bay leaf on the top of every roll.—Five is a handſome diſh for dinner, or three for ſupper.

To ragoo MUSHROOMS.

TAKE large muſhrooms, peel, and take out the inſide, broil them on a gridiron, when the outſide is brown put them into a toſſing pan, with as much water as will cover them, let them ſtand ten minutes, then put to them a

ſpoonful of white wine, the ſame of browning, a very little alegar, thicken it with flour and butter, boil it a little, lay ſippets round your diſh, and ſerve it up.

To ſtew PEAS *with* LETTUCES.

SHELL your peas, boil them in hard water, with ſalt in it, drain them in a ſieve, then cut your lettuces in ſlices, and fry them in freſh butter, put your peas and lettuces into a toſſing pan, with a little good gravy, pepper, and ſalt, thicken it with flour and butter, put in a little ſhred mint, and ſerve it up in a ſoup diſh.

To poach EGGS *with* TOASTS.

PUT your water on a flat bottomed pan, with a little ſalt, when it boils break your eggs carefully in, and let them boil ten minutes, then take them up with an egg ſpoon, and lay them on buttered toaſts.

To dreſs EGGS *and* SPINAGE.

PICK and waſh your ſpinage in ſeveral waters, ſet a pan over the fire with a large quantity of water, throw a handful of ſalt in, when it boils put your ſpinage in, and let it boil two minutes, take it up with a fiſh ſlice, and lay it on the back of a hair ſieve, ſqueeze the water out, and put it in a toſſing pan, with a quarter of a pound of butter, keep turning and chopping it with a knife till it is quite dry, then preſs it a little betwixt two pewter plates, cut it in the ſhape of ſippets, and ſome in diamonds, poach your eggs as before, and lay them on your ſpinage, and ſerve them up hot.—N. B. You may dreſs

broccoli inſtead of ſpinage, and lay it in bunches betwixt every egg.

To dreſs EGGS *with* ARTICHOKE BOTTOMS.

BOIL your artichoke bottoms in hard water, if dry ones in ſoft water, put in a good lump of butter in the water, it will make them boil in half the time, and they will be white and plump; when you take them up put the yolk of an hard egg in the middle of every bottom, and pour good melted butter upon them, and ſerve them up; you may lay aſparagus, or broccoli, betwixt every bottom.

To make a fricaſee of EGGS.

BOIL your eggs pretty hard, cut them in round ſlices, make a rich ſauce the ſame way as for boiled chickens, pour it over your eggs, lay ſippets round them, and put a whole yolk in the middle of your plate.—It is proper for a corner diſh at ſupper.

To fry SAUSAGES.

CUT them in ſingle links, and fry them in freſh butter, then take a ſlice of bread, and fry it a good brown in the butter you fried the ſauſages in, and lay it in the bottom of your diſh, put the ſauſages on the toaſt, in four parts, and lay poached eggs betwixt them; pour a little good melted butter round them, and ſerve them up.

To ſtew CUCUMBERS.

PEEL off the out rind, ſlice the cucumbers pretty thick, fry them in freſh butter, and lay them on a ſieve to drain, put them into a toſſing pan, with a large glaſs of red wine,

the ſame of ſtrong gravy, a blade or two of mace, make it pretty thick with flour and butter, and when it boils put in your cucumbers, keep ſhaking them, and let them boil five minutes, be careful you do not break them; pour them into a diſh, and ſerve them up.

To make an AMULET.

PUT a quarter of a pound of butter into a frying pan, break ſix eggs, and beat them a little, ſtrain them through a hair ſieve, put them in when your butter is hot, and ſtrew in a little ſhred parſley and boiled ham ſcraped fine, with nutmeg, pepper, and ſalt, fry it brown on the under ſide, lay it on your diſh, but do not turn it, hold a hot ſalamander half a minute over it, to take off the raw look of the eggs; ſtick curled parſley in it, and ſerve it up.—N. B. You may put in clary and chives, or onions if you like it.

To make an AMULET *of* ASPARAGUS.

TAKE ſix eggs, beat them up with cream, boil ſome of the largeſt and fineſt aſparagus, when boiled cut off all the green in ſmall pieces, and mix them with the eggs, and ſome pepper and ſalt; make your pan hot, and put in a ſlice of butter, then put them in, and ſend them up hot.—You may ſerve them up hot on buttered toaſts.

To make PANADA.

GRATE the crumb of a penny loaf, and boil it in a pint of water, with one onion and a few pepper corns, till quite thick and ſoft, then put in two ounces of butter, a little ſalt, and half a pint of thick cream, keep

ſtirring it till it is like a fine cuſtard, pour it into a ſoup plate, and ſerve it up—N. B. You may uſe ſugar, and currants, inſtead of onions and pepper corns, if you pleaſe.

To make a RAMEQUIN *of* CHEESE.

TAKE ſome old Cheſhire cheeſe, a lump of butter, and the yolk of an hard boiled egg, and beat it very well together in a marble mortar, ſpread it on ſome ſlices of bread toaſted and butter; hold a ſalamander over them and ſend them up.

PART III.

CHAP. XIII.

Obſervations on POTTING *and* COLLARING.

COVER your meat well with butter, and tie over it ſtrong paper, and bake it well; when it comes out of the oven pick out all the ſkins quite clean, and drain the meat from the gravy, or the ſkins will hinder it from looking well, and the gravy will ſoon turn it ſour, beat your ſeaſoning well before you put in your meat, and put it in by degrees as you are beating; when you put it into your pots, preſs it well, and let it be quite cold before you pour the clarified butter over it.—In collaring, be careful you roll it up, and bind it cloſe, boil it till it is thoroughly enough, when quite cold put it into pickle with the binding on, next day take off the binding, when it will leave the ſkin clear: make freſh pickle often, and your meat will keep good a long time.

To pot BEEF.

RUB twelve pounds of beef with half a pound of brown ſugar, and one ounce of ſaltpetre, let it lie twenty four hours, then waſh it clean and dry it well with a cloth, ſeaſon it with a little beaten mace, pepper, and ſalt to

your taſte, cut it into five or ſix pieces, and put it in an earthen pot, with a pound of butter in lumps upon it, ſet it in a hot oven, and let it ſtand three hours, then take it out, cut off the hard outſides, and beat it in a mortar; add to it a little more mace, pepper, and ſalt: oil a pound of butter in the gravy and fat that came from your beef, and put it in as you ſee it requires it, and beat it exceeding fine, then put it into your pots, and preſs it cloſe down, pour clarified butter over it, and keep it in a dry place.

To pot BEEF *to eat like* VENISON.

PUT ten pounds of beef into a deep diſh, pour over it a pint of red wine, and let it lie in it for two days, then ſeaſon it with mace, pepper, and ſalt, and put it into a pot with the wine it was ſteeped in, add to it a large glaſs more of wine, tie it down with paper, and bake it three hours in a quick oven; when you take it out beat it in a mortar or wooden bowl, clarify a pound of butter, and put it in as you ſee it requires, keep beating it till it is a fine paſte, then put it into your pots, lay a paper over it, and ſet on a weight to preſs it down; the next day pour clarified butter over it, and keep it in a dry place for uſe.

To pot OX CHEEK.

WHEN you ſtew an ox cheek, take ſome of the fleſhy part, and ſeaſon it well with ſalt and pepper, and beat it very fine in a mortar with a little clear fat ſkimmed off the gravy, then put it cloſe into your potting pots, and pour over it clarified butter, and keep it for uſe.

To pot VENISON.

If your veniſon be ſtale rub it with vinegar, and let it lie one hour, then dry it clean with a cloth, and rub it all over with red wine, ſeaſon it with beaten mace pepper, and ſalt, put it on an earthen diſh, and pour over it half a pint of red wine, and a pound of butter, and ſet it in the oven; if it be a ſhoulder, put a coarſe paſte over it, and bake it all night in a brown bread oven; when it comes out, pick it clean from the bones and beat it in a marble mortar, with the fat from your gravy; if you find it not ſeaſoned enough, add more ſeaſoning and clarified butter, and keep beating it till it is a fine paſte, then preſs it hard down into your pots, and pour clarified butter over it, and keep it in a dry place.

To pot VEAL.

Cut a fillet of veal in three or four pieces, ſeaſon it with pepper, ſalt, and a little mace, put it into pots with half a pound of butter, tie a paper over it, and ſet it in a hot oven, and bake it three hours, when you take it out cut off all the outſides, then put the veal in a marble mortar, and beat it with the fat from your gravy, then oil a pound of freſh butter, and put it in a little at a time, and keep beating it till you ſee it is like a fine paſte, then put it cloſe down into your potting pots, put a paper upon it, and ſet on a weight to preſs it hard; when your veal is cold and ſtiff, pour over it clarified butter, the thickneſs of a crown piece, and tie it down.

To pot MARBLE VEAL.

BOIL a dried tongue, ſkin it, and cut it as thin as poſſible, and beat it exceeding well with near a pound of butter and a little beaten mace, till it is like a paſte; have ready veal ſtewed and beat the ſame way as before, then put ſome veal into your potting pots, then ſome tongue in lumps over the veal; fill your pot cloſe up with veal, and preſs it very hard down, and pour clarified butter over it, and keep it in a dry place.

N. B. Do not lay on your tongue in any form, but in lumps, and it will cut like marble; when you ſend it to the table cut it out in ſlices, and garniſh it with curled parſley.

To pot TONGUES.

TAKE a neat's tongue, and rub it with an ounce of ſaltpetre, and four ounces of brown ſugar, and let it lie two days, then boil it till it is quite tender, and take off the ſkin and ſide bits, then cut the tongue in very thin ſlices, and beat it in a marble mortar, with one pound of clarified butter, mace, pepper, and ſalt to your taſte, beat it exceeding fine, then put it cloſe down into ſmall potting pots, and pour clarified butter over it.

To pot a HARE.

HANG up your hare four or five days with the ſkin on, then caſe it, and cut it up as for eating, put it in a pot, and ſeaſon it with mace, pepper, and ſalt, put a pound of butter upon it, tie it down, and bake it in a bread oven, when it comes out, pick it clean from the bones, and pound it very fine in a mortar, with the fat from

your gravy, then put it close down into your pots, and pour clarified butter over it, and keep it in a dry place.

To pot HAM *with* CHICKENS.

TAKE as much lean of a boiled ham as you please, and half the quantity of fat, cut it as thin as possible, beat it very fine in a mortar, with a little oiled butter, beaten mace, pepper, and salt, put part of it into a China pot, then beat the white part of a fowl with a very little seasoning; it is to qualify the ham; put a layer of chicken, then one of ham, then chicken at the top, press it hard down, and when it is cold pour clarified butter over it, when you send it to the table cut out a thin slice in the form of half a diamond, and lay it round the edge of your pot.

To pot WOODCOCKS.

PLUCK six woodcocks, draw out the train; skewer their bills through their thighs, and put the legs through each other, and their feet upon their breasts, season them with three or four blades of mace, and a little pepper and salt, then put them into a deep pot, with a pound of butter over them, tie a strong paper over them, and bake them in a moderate oven: when they are enough lay them on a dish, to drain the gravy from them, then put them into potting pots, and take all the clear butter from your gravy, and put it upon them, and fill up your pots with clarified butter, and keep them in a dry place.

To pot MOOR GAME.

PICK and draw your moor game, wipe them clean with a cloth, and ſeaſon them pretty well with mace, pepper, and ſalt, put one leg through the other, roaſt them till they are quite enough, and a good brown; when they are cold put them into potting pots, and pour over them clarified butter, and keep them in a dry place.—N. B. Obſerve to leave their heads uncovered with the butter.

To pot PIGEONS.

PICK your pigeons, cut off the pinions, waſh them clean, and put them into a ſieve to drain, then dry them with a cloth, and ſeaſon them with pepper and ſalt, roll a lump of butter in chopped parſley, and put it into the pigeons, ſew up their vents, then put them into a pot with butter over them, tie them down, and ſet them in a moderate oven: when they come out, put them into potting pots, and cover them well with clarified butter.

To pot all kinds of ſmall BIRDS.

PICK and gut your birds, dry them well with a cloth, ſeaſon them with mace, pepper, and ſalt, then put them into a pot with butter, tie your pot down with paper, and bake them in a moderate oven; when they come out, drain the gravy from them, and put them into potting pots, and cover them with clarified butter.

To make a cold PORCUPINE *of* BEEF.

SALT a flank of beef the ſame way as you did the round of beef, and turn it every day for a fortnight at

leaſt, then lay it flat upon a table, beat it an hour, or till it is ſoft all over, then rub it over with the yolks of three eggs, ſtrew over it a quarter of an ounce of beaten mace, the ſame of nutmeg, pepper and ſalt to your taſte, the crumb of two penny loaves, and two large handfuls of parſley ſhred ſmall, then cover it with thin ſlices of fat bacon, and roll your beef up very tight, and bind it well with packthread, boil it four hours, when it is cold, lard it all over, one row with the lean of ham, a ſecond with cucumbers, a third with fat bacon, cut them in pieces about the thickneſs of a pipe ſhank, and lard it ſo that it may appear red, green, and white; ſend it to the table with pickles and ſcraped horſe-radiſh round it, keep it in ſalt and water, and a little vinegar.—You may keep it four or five days without pickle.

To collar a BREAST *of* VEAL.

BONE your veal, and beat it a little, then rub it over with the yolk of an egg, ſtrew over it a little beaten mace, nutmeg, pepper, and ſalt, a large handful of parſley chopped ſmall, and a few ſprigs of ſweet marjoram, a little lemon peel cut exceeding fine, one anchovy waſhed, boned, and chopped very ſmall, and mixed with a few bread crumbs, then roll it up very tight, bind it hard with a fillet, and wrap it in a clean cloth, then boil it two hours and a half in ſoft water; when it is enough, hang it up by one end, and make a pickle for it: to one pint of ſalt and water put half a pint of vinegar, when you ſend it to the table cut a ſlice off one end: garniſh with pickles and parſley.

To collar a CALF'S HEAD.

TAKE a calf's head with the ſkin on, and dreſs off the hair, then rip it down the face, and take out all the bones carefully from the meat, and ſteep it in warm blue milk til it is white, then lay it flat, and rub it with the white of an egg, and ſtrew over it a tea ſpoonful of white pepper, two or three blades of beaten mace, and one nutmeg, a ſpoonful of ſalt, two ſcore of oyſters chopped ſmall, half a pound of beef marrow, and a large handful of parſley; lay them all over the inſide of the head, cut off the ears, and lay them in a thin part of the head, then roll it up tight, bind it up with a fillet, and wrap it up in a clean cloth, boil it two hours, and when it is almoſt cold bind it up with a freſh fillet, and put it in a pickle made as above, and keep it for uſe.

To collar a BREAST *of* MUTTON.

BONE your mutton, and rub it over with the yolk of an egg, then grate over it a little lemon peel, and a nutmeg, with a little pepper and ſalt, then chop ſmall one tea cupful of capers, two anchovies ſhred fine, a handful of parſley, a few ſweet herbs, mix them with the crumb of a penny loaf, and ſtrew it over your mutton and roll it up tight, boil it two hours, then take it up, and put it into a pickle made as for the calf's head.

To collar a PIG.

KILL your pig, dreſs off the hair, and draw out the entrails, and waſh it clean, take a ſharp knife, rip it open, and take out all the bones, then rub it all over with pepper and ſalt beaten fine, a few ſage leaves, and ſweet herbs

chopped ſmall, then roll up your pig tight, and bind it with a fillet, then fill your boiler with ſoft water, one pint of vinegar, and a handful of ſalt, eight or ten cloves, a blade or two of mace, a few pepper corns, and a bunch of ſweet herbs; when it boils put in your pig, and boil it till it is tender, then take it up, and when it is almoſt cold bind it over again, and put it into an earthen pot, and pour the liquor your pig was boiled in upon it, keep it covered, and it is fit for uſe.

To collar a SWINE'S FACE.

CHOP the face in many places, and waſh it in ſeveral waters, then boil it till the meat will leave the bones, take out the bones, cut open the ears, and take out the ear roots, cut the meat in pieces, and ſeaſon it with pepper and ſalt; while it is hot put it into an earthen pot, and ſet the ears round the outſide of the meat, put a board on that will go in the inſide of the pot, and ſet a heavy weight upon it, and let it ſtand all night, the next day turn it out, cut it round ways, and it will look cloſe and bright.

To make MOCK BRAWN.

TAKE a piece of the belly part, and the head of a young porker, rub it with ſaltpetre, and let it lie three days, then waſh it clean, ſplit the head and boil it, then take out the bones, and cut it in pieces, then take four ox feet boiled tender and cut in thin pieces, lay them in your belly piece with a head cut ſmall, then roll it up tight with ſheet tin, that a trencher will go in at each end, boil it four or five hours, when it comes out ſet it upon one end, and preſs the trencher down with a large

lead weight, let it ſtand all night, and in the morning take it out of your tin, and bind it with a white fillet, put it into cold ſalt and water, and it will be fit for uſe.

N. B. You muſt make freſh ſalt and water every four days, and it will keep a long time.

To collar FLAT RIBS *of* BEEF.

BONE your beef, lay it flat upon a table, and beat it half an hour with a wooden mallet till it is quite ſoft, then rub it with ſix ounces of brown ſugar, four ounces of common ſalt and one ounce of ſaltpetre beat fine, let it lie then for ten days, and turn it once every day, take it out, then put it into warm water, for eight or ten hours, then lay it flat upon a table, with the outward ſkin down, and cut it in rows, and acroſs, about the breadth of your finger, but take care you do not cut the outſide ſkin, then fill one nick with chopped parſley, the ſecond with fat pork, the third with crumbs of bread, mace, nutmeg, pepper, and ſalt, then parſley, and ſo on till you have filled all your nicks; then roll it up tight, and bind it round with coarſe broad tape, wrap it in a cloth and boil it four or five hours; then take it up, and hang it up by one end of the ſtring to keep it round, ſave the liquor it was boiled in, the next day ſkim it and add to it half the quantity of alegar as you have liquor, and a little mace, long pepper, and ſalt, then put in your beef, and keep it for uſe.—N. B. When you ſend it to the table cut a little off both ends, and it will be in diamonds of different colours, and look very pretty, ſet it upon a diſh as you do brawn: if you make a freſh pickle every week it will keep a long time.

To collar BEEF.

SALT your beef, and beat it as before, then rub it over with the yolks of eggs, ſtrew over it two large handfuls of parſley ſhred ſmall, half an ounce of mace, black pepper and ſalt to your taſte, roll it up tight, and bind it about with a coarſe broad tape, and boil it till it is tender; make a pickle for it the ſame way as before.

To force a ROUND *of* BEEF.

TAKE a good round of beef, and rub it over a quarter of an hour with two ounces of ſaltpetre, the ſame of bay ſalt, half a pound of brown ſugar, and a pound of common ſalt, let it lie in it for ten or twelve days, turn it once every day in the brine, then waſh it well, and make holes in it with a penknife about an inch one from another, and fill one hole with ſhred parſley, a ſecond with fat pork cut in ſmall pieces, and a third with bread crumbs, beef marrow, a little mace nutmeg, pepper, and ſalt mixed together, then parſley, and ſo on till you have filled all the holes, then wrap your beef in a cloth, and bind it with a fillet, then boil it four hours, when it is cold bind it over again, and cut a thin ſlice off before you ſend it to the table: garniſh with parſley and red cabbage.

To ſouſe a TURKEY.

KILL your turkey and let it hang four or five days in the feathers, then pick it and ſlit it up the back and take out the entrails, bone it and bind it with a piece of matting like ſturgeon or Newcaſtle ſalmon, ſet over the fire a clean ſaucepan, with a pint of ſtrong alegar, a ſcore of

cloves, three or four onions, three or four blades of mace, a nutmeg ſliced, a few pepper corns, and a handful of ſalt, when it boils put in the turkey, and boil it an hour, then take it up, and when cold put it into an earthen pot, and pour the liquor over it, and keep it for uſe.—When you ſend it to table lay ſprigs of fennel over it.

To ſouſe PIG'S FEET *and* EARS.

CLEAN your pig's feet and ears, and boil them till they are tender, then ſplit the feet, and put them into ſalt and water with the ears; when you uſe them dry them well with a cloth, and dip them in batter made of flour and eggs, fry them a good brown, and ſend them up with good melted butter.—N. B. You may eat them cold; make freſh pickle every two days, and they will keep ſome time.

To ſouſe TRIPE.

WHEN your tripe is boiled, put it into ſalt and water, change the ſalt and water every day till you uſe it, dip it in batter, and fry it as the pig's feet and ears, or boil it in freſh ſalt and water, with an onion ſliced, a few ſprigs of parſley, and ſend melted butter for ſauce.

To hang a SURLOIN *of* BEEF *to roaſt.*

TAKE the ſuet of a ſurloin, and rub it half an hour with one ounce of ſaltpetre, four ounces of common ſalt, and half a pound of brown ſugar, hang it up ten or twelve days, then waſh it and roaſt it; you may eat it either hot or cold.

To ſalt HAMS.

As ſoon as your hams are cut out, rub them very well with one ounce of ſaltpetre, half an ounce of ſalt prunella pounded, and one pound of common ſalt to every ham, lay them in lead or earthen ſalt pans for ten days, turn them once in the time, then rub them well with common ſalt, let them lie ten days longer, and turn them every day; then take them out and ſcrape them exceeding clean, and dry them well with a clean cloth, and rub it ſlightly over with a little ſalt, and hang them up to dry.

To ſmoke HAMS.

WHEN you take your hams out of the pickle, and have rubbed them dry with a coarſe cloth, hang them in a chimney, and make a fire of oak ſhavings, and lay it over horſe litter, and one pound of juniper berries; keep the fire ſmothered down for two or three days, and then hang them up to dry.

To ſalt CHOPS.

THROW over your chops a handful of ſalt, and lay them ſkin ſide down aſlant on a board, to let all the blood run from them; the next day pound to every pair of chops one ounce of bay ſalt, the ſame of ſaltpetre, two ounces of brown ſugar, and half a pound of common ſalt, mix them together, and rub them exceeding well, let them lie ten days in your ſalting ciſtern, then rub them with common ſalt and let them lie a week longer, then rub them clean, and hang them to dry in a dry place.

To ſalt BACON.

WHEN your pig is cut down, cut off the hams and head, if it be a large one cut out the chine, but leave the ſpareribs, it keeps the bacon from ruſting, and the gravy in, ſalt it with common ſalt and a little ſaltpetre (but neither bay ſalt nor ſugar(let it lie ten days on a table, that will let all the brine run from it, then ſalt it again ten or twelve days, turning it every day after the ſecond ſalting, then ſcrape it very clean, rub a little dry ſalt on it, and hang it up.—N. B. Take care to ſcrape the white froth off very clean that is on it, which is cauſed by the ſalt to work out of your pork, and rub on a little dry ſalt, it keeps the bacon from ruſting: the dry ſalt will candy, and ſhine like diamonds on your bacon.

To ſalt TONGUES.

SCRAPE your tongues, and dry them clean with a cloth, and ſalt them well with common ſalt, and half an ounce of ſaltpetre to every tongue, lay them in a deep pot, and turn them every day for a week or ten days, ſalt them again and let them lie a week longer, take them up, dry them with a cloth, flour them, and hang them up.

To ſalt a LEG *of* MUTTON.

POUND one ounce of bay ſalt, and half an ounce of ſaltpetre, and rub it all over your leg of mutton, and let it lie all night; the next day ſalt it well with common ſalt, and let it lie a week or ten days, then hang it up to dry.

To pickle PORK.

CUT your pork in ſuch pieces as will be moſt convenient to lie in your powdering tub, rub every piece all over with ſaltpetre, then take one part bay ſalt, and two parts common ſalt, and rub every piece well, lay the pieces as cloſe as poſſible in your tub, and throw a little ſalt over.

To pickle BEEF.

TAKE ſixteen quarts of cold water, and put to it as much ſalt as will make it bear an egg, then add two pounds of bay ſalt, half a pound of ſaltpetre pounded ſmall, and three pounds of brown ſugar; mix all together, then put your beef into it, and keep it in a dry cool place.

CHAP. XIV.

Obſervations on POSSETS, GRUELS, *&c.*

IN making poſſets, always mix a little of the hot cream or milk with your wine, it will keep the wine from curdling the reſt, and take the cream off the fire before you mix all together.—Obſerve, in making gruels, that you boil them in well tinned ſaucepans, for nothing will fetch the verdigris out of copper ſooner than acids or wine, which are the chief ingredients in gruels, ſagos, and wheys; do not let your gruel or ſago ſkin over: for it boils into them, and makes them a muddy colour.

To make a SACK POSSET.

GRATE two Naples biſcuits into a pint of thin cream, put in a ſtick of cinnamon, and ſet it over a ſlow fire, boil it till it is of a proper thickneſs; then add half a pint of ſack, a ſlice of the end of a lemon, with ſugar to your taſte; ſtir it gently over the fire, but do not let it boil leſt it curdle; ſerve it up with dry toaſt.

To make a BRANDY POSSET.

BOIL a quart of cream over a ſlow fire, with a ſtick of cinnamon in it, take it off to cool, beat the yolks of ſix eggs very well, and mix them with the cream; add nutmeg and ſugar to your taſte, ſet it over a ſlow fire, and ſtir it one way; when it is like a fine thin cuſtard take it off, and pour it into your tureen or bowl, with a glaſs of brandy; ſtir it gently together, and ſerve it up with tea wafers round it.

To make a LEMON POSSET.

GRATE the crumb of a penny loaf very fine, and put it into rather more than a pint of water, with half a lemon peel grated, or ſugar rubbed upon it, to take out the eſſence; boil them together till it looks thick and clear, then beat it very well:—To the juice of half a lemon put in a pint of mountain wine, three ounces of Jordan almonds, and one ounce of butter, beat fine, with a little orange-flower water, or French brandy, and ſugar to your taſte; mix it well, and put it in your poſſet, ſerve it up in a tureen or bowl. N. B. An orange poſſet is made the ſame way.

To make an ALMOND POSSET.

GRATE the crumb of a penny loaf very fine, pour a pint of boiling milk upon it, let it ſtand two or three hours, then beat it exceeding well; add to it a quart of good cream, four ounces of almonds blanched, and beat as fine as poſſible, with roſe water; mix them all well together and ſet them over a very ſlow fire, and boil them a quarter of an hour, then ſet it to cool, and beat the yolks of four eggs, and mix them with your cream; when it is cold ſweeten it to your taſte; then ſtir it over a ſlow fire till it grows pretty thick, but do not let it boil, it will curdle; then pour it into a China bowl: when you ſend it to table put in three macaroons to ſwim on the top.—It is proper for top at ſupper.

To make a WINE POSSET.

TAKE a quart of new milk and the crumb of a penny loaf, and boil them till they are ſoft; when you take it off the fire, grate in half a nutmeg, and ſugar to your taſte; then put it into a China bowl, and put in it a pint of Liſbon wine carefully, a little at a time, or it will make the curd hard and tough; ſerve it up with toaſt and butter upon a plate.

To make an ALE POSSET.

PUT a little white bread in a pint of good milk, ſet it over the fire, then warm a little more than a pint of good ſtrong ale, with nutmeg and ſugar to your taſte, then put it in a bowl; when your milk boils pour it upon your ale, let it ſtand a few minutes to clear, and the curd will riſe to the top; then ſerve it up.

To mull WINE.

GRATE half a nutmeg into a pint of wine, and ſweeten to your taſte with loaf ſugar; ſet it over the fire, and when it boils take it off to cool; beat the yolks of four eggs exceeding well, add to them a little cold wine, then mix them carefully with your hot wine, a little at a time, then pour it backwards and forwards ſeveral times till it looks fine and bright, then ſet it on the fire, and heat a little at a time for ſeveral times till it is quite hot and pretty thick, and pour it backwards and forwards ſeveral times; then ſend it up in chocolate cups, and ſerve it up with dry toaſt cut in long narrow pieces.

To mull ALE.

TAKE a pint of good ſtrong ale, put it into a ſaucepan, with three or four cloves, nutmeg and ſugar to your taſte, ſet it over the fire, when it boils take it off to cool, beat the yolks of four eggs very well, and mix them with a little cold ale, then put to it your warm ale, and pour it in and out of your pan ſeveral times, then ſet it over a ſlow fire and heat it a little, then take it off again, and heat it two or three times till it is quite hot, then ſerve it up with dry toaſt.

To make mulled WINE.

BOIL a quart of new milk five minutes with a ſtick of cinnamon, nutmeg and ſugar to your taſte, then take it off the fire, and let it ſtand to cool, beat the yolks of ſix eggs very well, & mix them with a little cold cream, then mix them with your milk, & pour it backwards & forwards the

ſame as you do mulled ale, and ſend it to table with a plate of biſcuits.

To make BEEF TEA.

TAKE a pound of lean beef, cut it in very thin ſlices, put it into a jar, and pour a quart of boiling water upon it, cover it very cloſe to keep in the ſteam, let it ſtand by the fire: It is very good for a weak conſtitution, it muſt be drank when it is milk warm.

To make CHICKEN BROTH.

SKIN a ſmall chicken, and ſplit it in two, and boil one half in three half pints of water, with a blade or two of mace, a ſmall cruſt of white bread, boil it over a ſlow fire, till it is reduced to half the quantity, pour it into a baſon, and take off the fat and ſend it up with a dry toaſt.

To make CHICKEN WATER.

SKIN half a fowl, break the bones, and cut the fleſh as thin as poſſible, then put it into a jar, and pour a pint of boiling water upon it, cover it cloſe up, and ſet it by the fire for three hours, and it will be ready to drink.

To make MUTTON BROTH.

TAKE the ſcrag end of a neck of mutton, chop it into ſmall pieces, put it into a ſaucepan, and fill it with water, ſet it over the fire, and when the ſcum begins to riſe take it clean off, and put in a blade or two of mace, a little French barley, or a cruſt of white bread to thicken it; when you have boiled your mutton that it will ſhake to

pieces, ſtrain your broth through a hair ſieve, ſcum off the fat, and ſend it up with dry toaſt.

To make WHITE WINE WHEY.

PUT a pint of ſkimmed milk, and half a pint of white wine into a baſon, let it ſtand a few minutes, then pour over it a pint of boiling water, let it ſtand a little, and the curd will gather in a lump, and ſettle to the bottom, then pour your whey into a China bowl, and put in a lump of ſugar, a ſprig of balm, or a ſlice of lemon.

To make SCURVY GRASS WHEY.

BOIL a pint of blue milk, take it off to cool, then put in two ſpoonfuls of the juice of ſcurvy graſs, and two ſpoonfuls of good old verjuice, ſet it over the fire, and it will turn to a fine whey; it is very good to drink in the ſpring for the ſcurvy.

To make CREAM *of* TARTAR WHEY.

PUT a pint of blue milk over the fire, when it begins to boil, put in two tea ſpoonfuls of cream of tartar, then take it off the fire, and let it ſtand till the curd ſettles to the bottom of the pan, then pour it into a baſon to cool, and drink it milk warm.

To make BARLEY WATER.

TAKE two ounces of barley, boil it in two quarts of water till it looks white, and the barley grows ſoft, then ſtrain the water from the barley, add to it a little currant jelly or lemon.—N. B. You may put a pint more water to your barley, and boil it over again.

To make GROUT GRUEL.

BOIL half a pound of grouts in three pints of water or more, as you would have your gruel for thickneſs, with a blade or two of mace in it; when your grouts are ſoft, put in it white wine and ſugar to your taſte, then take it off the fire, put to it a quarter of a pound of currants, waſhed and picked, put it in a China bowl, with a toaſt of bread round it, cut in long narrow pieces.

To make SAGO GRUEL.

TAKE four ounces of ſago, give it a ſcald in hot water, then ſtrain it through a hair ſieve, and put it over the fire, with two quarts of water and a ſtick of cinnamon, keep ſkimming it till it grows thick and clear; when your ſago is enough take out the cinnamon, and put in a pint of red wine; if you would have it very ſtrong put in more than a pint, and ſweeten it to your taſte, then ſet it over the fire to warm, but do not let it boil after the wine is put in, it weakens the taſte, and makes the colour not ſo deep a red; pour it into a tureen, and put in a ſlice of lemon when you are ſending it to table.—It is proper for a top diſh for ſupper.

To make SAGO *with* MILK.

WASH your ſago in warm water, and ſet it over the fire with a ſtick of cinnamon, and as much water as will boil it thick and ſoft, then put in as much thin cream or new milk as will make it a proper thickneſs, grate in half a nutmeg, ſweeten it to your taſte, and ſerve it up in a

China bowl or tureen.—It is proper for a top diſh for ſupper.

To make BARLEY GRUEL.

TAKE four ounces of pearl barley, boil it in two quarts of water, with a ſtick of cinnamon in it, till it is reduced to one quart, add to it a little more than a pint of red wine, and ſugar to your taſte, waſh and pick two or three ounces of currants very clean.

To make WATER GRUEL.

TAKE one ſpoonful of oatmeal, boil it in three pints of water for an hour and a half, or till it is fine and ſmooth, then take it off the fire and let it ſtand to ſettle, then pour it on a China bowl, and add white wine, ſugar, and nutmeg to your taſte, ſerve it up hot with a buttered toaſt upon a plate.

To make a ſweet PANADA.

CUT all the cruſt off a penny loaf, ſlice the reſt very thin, and put it into a ſaucepan with a pint of water, boil it till it is very ſoft and looks clear, then put in a glaſs of ſack or Madeira wine, grate in a little nutmeg, and put in a lump of butter the ſize of a walnut, and ſugar to your taſte, beat it exceeding fine, then put it in a deep ſoup diſh, and ſerve it up.—N. B. You may leave out the wine and ſugar, and put in a little good cream and a little ſalt, if you like it better.

To make CHOCOLATE.

SCRAPE four ounces of chocolate, and pour a quart of boiling water upon it, mill it well with a chocolate mill,

and ſweeten it to your taſte, give it a boil and let it ſtand all night, then mill it again very well, boil it two minutes, then mill it till it will leave the froth upon the top of your cups.

CHAP. XV.

Obſervations on WINES, CATCHUP, *and* VINEGAR.

WINE is a very neceſſary thing in moſt families, and is often ſpoiled through miſmanagement of putting together; for if you let it ſtand too long before you get it cold, and do not take great care to put your barm upon it in time, it ſummer beams and blinks in the tub, ſo that it makes your wine fret in the caſk, and will not let it fine; it is equally as great a fault to let it work too long in the tub, for that takes off all the ſweetneſs and flavour of the fruit or flowers your wine is made from, ſo the only caution I can give is to be careful in following the receipts, and to have your veſſels dry, rince them with brandy, and cloſe them up as ſoon as your wine has done fermenting.

To make LEMON WINE *to drink like* CITRON WATER.

PARE five dozen of lemons very thin, put the peels into five quarts of French brandy, and let them ſtand fourteen days, then make the juice into a ſyrup with three pounds of ſingle refined ſugar; when the peels are ready, boil fifteen gallons of water with forty pounds of ſingle

refined ſugar for half an hour, then put it into a tub; when cool add to it one ſpoonful of barm, let it work two days, then turn it and put in the brandy, peels, and ſyrup, ſtir them all together, and cloſe up your caſk, let it ſtand three months, then bottle it, and it will be pale, and as fine as any citron water; it is more like a cordial than wine.

To make LEMON WINE *a ſecond way.*

To one gallon of water put three pounds of powder ſugar, boil it a quarter of an hour; ſcum it well, then pour it on the rinds of four lemons pared very thin, make the juice into a thick ſyrup with half a pound of the above ſugar, take a ſlice of bread toaſted, and ſpread on it a ſpoonful of new barm, put it in the liquor when luke-warm, and let it work two days, then turn it into your caſk, and let it ſtand three months and then bottle it.

To make ORANGE WINE.

To ten gallons of water add twenty four pounds of lump ſugar, beat the whites of ſix eggs very well, and mix them when the water is cold, then boil it an hour; ſkim it very well, take four dozen of the rougheſt and largeſt Seville oranges you can get, pare them very thin, put them into a tub, and put the liquor on boiling hot, and when you think it is cold enough add to it three or four ſpoonfuls of new yeaſt, with the juice of the oranges, and half an ounce of cochineal beat fine, and boiled in a pint of water, ſtir it all together, and let it work four days, then put it in the caſks, and in ſix weeks time bottle it for uſe.

To make ORANGE WINE *a ſecond way.*

To ten gallons of water add twenty ſeven pounds of lump ſugar, boil it one hour, ſkim it all the time, then take the peels of five dozen of oranges pared very thin, then put them into a tub, when you take the liquor off the fire pour it upon them, and when it is almoſt cold add to it three ſpoonfuls of good yeaſt and free from being bitter, with the juice of all your oranges; let it work two or three days, ſtir it twice a day, then put it into a barrel with one quart of mountain wine, and four ounces of the ſyrup of citron; ſtir it well in the liquor, leave the barrel open till it has done working, then cloſe it well up, let it ſtand ſix weeks, and bottle it.

To make ORANGE WINE *a third way.*

TAKE ſix gallons of water, and fifteen pounds of powder ſugar, the whites of ſix eggs well beat, boil them all three quarters of an hour, and ſkim it well; when it is cold for working, take ſix ſpoonfuls of good yeaſt, and ſix ounces of the ſyrup of lemons, mix them well and add it to the liquor, with the juice and peel of fifteen oranges; let it work two days and one night, then tun it and in three months bottle it.

To make SMYRNA RAISIN WINE.

To one hundred of raiſins put twenty gallons of water, let it ſtand fourteen days, then put it into your caſk; when it has been ſix months, add to it one gallon of French brandy, and when it is fine bottle it.

To make ELDER RAISIN WINE.

To every gallon of water put ſix pounds of Malaga raiſins ſhred ſmall, put them into a veſſel, pour the water on them boiling hot, and let it ſtand nine days, ſtirring it twice every day, get the elder berries when full ripe, pick them off the ſtalks, put them into an earthen pot, and ſet them in a moderate oven all night, then ſtrain them through a coarſe cloth, and to every gallon of liquor add one quart of this juice, ſtir it well together, then toaſt a ſlice of bread, and ſpread three ſpoonfuls of yeaſt on both ſides, and put it in your wine, and let it work a day or two, then tun it into your caſk, fill it up as it works over, when it has done working cloſe it up and let it ſtand one year.

To make RAISIN WINE *another way.*

Boil ten gallons of ſpring water one hour, when it is milk warm to every gallon add ſix pounds of Malaga raiſins, clean picked and half chopped, ſtir it up together twice a day for nine or ten days, then run it through a hair ſieve, and ſqueeze the raiſins well with your hands, and put the liquor in your barrel, bung it cloſe up, and let it ſtand three months, and then bottle it.

To make GINGER WINE.

Take four gallons of ſpring water, and ſeven pounds of Liſbon wine, boil it a quarter of an hour, and keep ſkimming it well; when the liquor is cold ſqueeze in the juice of two lemons, then boil the peel with two ounces of ginger in three pints of water one hour; when it is cold put it all together into a barrel with two ſpoonfuls of

yeaſt, a quarter of an ounce of iſinglaſs beat very thin, and two ounces of jar raiſins, then cloſe it up, and let it ſtand ſeven weeks, then bottle it; the beſt ſeaſon to make it is in the ſpring.

To make PEARL GOOSEBERRY WINE.

TAKE as many of the beſt pearl gooſeberries when ripe as you pleaſe, bruiſe them with a wooden peſtle in a tub, and let them ſtand all night, then preſs and ſqueeze them through a hair ſieve, let the liquor ſtand ſeven or eight hours, then pour it clear from the ſediments; and to every three pints of liquor add a pound of double refined ſugar, and ſtir it about till it is melted, then put to it five pints of water, and two more of ſugar, then diſſolve half an ounce of iſinglaſs in a pint of the liquor that has been boiled, put all in your caſk, ſtop it well up for three months, then bottle it, and put in every bottle a lump of double refined ſugar.—This is excellent wine.

To make GOOSEBERRY WINE *a ſecond way.*

To a gallon of water put three pounds of lump ſugar, boil it a quarter of an hour, and ſcum it very well, then let it ſtand till it is almoſt cold, and take four quarts of gooſeberries when full ripe, bruiſe them in a marble mortar, and put them in your veſſel, then pour in the liquor, and let it ſtand two days, and ſtir it every four hours; ſteep half an ounce of iſinglaſs in a pint of brandy two days, ſtrain the wine through a flannel bag into a caſk, then beat the iſinglaſs in a marble mortar with five whites of eggs, then whiſk them together half an hour, and put it in the wine and beat them all together, cloſe up your

caſk and put clay over it, let it ſtand ſix months, then bottle it off for uſe, put in each bottle a lump of ſugar and two raiſins of the ſun; this is a very rich wine, and when it has been kept in the bottom two or three years will drink like Champagne.

To make BLACKBERRY WINE.

GATHER your berries when they are full ripe, take twelve quarts, and cruſh them with your hand, boil ſix gallons of water with twelve pounds of brown ſugar a quarter of an hour, ſcum it well, then pour it on the blackberries, and let it ſtand all night, then ſtrain it through a hair ſieve, put into your caſk ſix pounds of Malaga raiſins a little cut, then put the wine into the caſk with one ounce of iſinglaſs, which muſt be diſſolved in a little cyder, ſtir it all up together, cloſe it up and let it ſtand ſix months, and then bottle it.

To make RASPBERRY WINE.

GATHER your raſpberries when full ripe and quite dry, cruſh them directly and mix them with ſugar it will preſerve the flavour, which they would loſe in two hours; to every quart of raſpberries put a pound of fine powder ſugar, when you have got the quantity you intend to make, to every quart of raſpberries add two pounds more of ſugar, and one gallon of cold water, ſtir it well together, and let it ferment three days, ſtirring it five or ſix times a day, then put it in your caſk, and for every gallon put in two whole eggs, take care they are not broke in putting them in, cloſe it well up, and let it ſtand three months then bottle it.

N. B. If you gather the berries when the ſun is hot upon them, and be quick in making your wine, it will keep the virtue in the raſpberries, and make the wine more pleaſant.

To make RED CURRANT WINE.

GATHER the currants when full ripe, ſtrip them from the ſtems, and ſqueeze out the juice, to one gallon of the juice put two gallons of cold water and two ſpoonfuls of yeaſt, and let it work two days, then ſtrain it through a hair ſieve, at the ſame time put one ounce of iſinglaſs to ſteep in cyder, and to every gallon of liquor add three pounds of loaf ſugar, ſtir it well together, put it in a good caſk; to every ten gallons of wine put two quarts of brandy, mix them all exceeding well in your caſk, cloſe it well up, let it ſtand four months, then bottle it.

To make CURRANT WINE *another way.*

TAKE an equal quantity of red and white currants, bake them an hour in a moderate oven, then ſqueeze them through a coarſe cloth, what water you intend to uſe have ready boiling, and to every gallon of water put in one quart of juice, and three pounds of loaf ſugar, boil it a quarter of an hour, ſcum it well, then put it in a tub, when cool toaſt a ſlice of bread and ſpread on both ſides two ſpoonfuls of yeaſt, and let it work three days, ſtir it three or four times a day, then put it into a caſk, and to every ten gallons of wine add a quart of French brandy, and the whites of ten eggs well beat, make the caſk cloſe up and let it ſtand three months, then bottle it.—N.B.

This is a pale wine, but it is a very good one for keeping, and drinks pleaſant.

To make SYCAMORE WINE.

TAKE two gallons of the ſap and boil it half an hour, then add to it four pounds of fine powder ſugar, beat the whites of three eggs to a froth, and mix them with the liquor, but if it be too hot it will poach the eggs, ſcum it very well, and beat it half an hour, then ſtrain it through a hair ſieve, and let it ſtand till next day, then pour it clean from the ſediments, put half a pint of good yeaſt to every twelve gallons, cover it cloſe up with blankets till it is white over, then put it into the barrel, and leave the bung hole open till it has done working, then bottle it; the fifth part of the ſugar muſt be loaf, and if you like raiſins, they are a great addition to the wine.—N. B. You may make birch wine the ſame way.

To make BIRCH WINE *a ſecond way.*

BOIL twenty gallons of birch water half an hour, then put in thirty pounds of baſtard ſugar, boil your liquor and ſugar three quarters of an hour, and keep ſcumming it all the while, then pour it into a tub, and let it ſtand till it is quite cold, add to it three pints of yeaſt, ſtir it three or four times a day for four or five days, then put it into a caſk with two pounds of Malaga raiſins, one pound of loaf ſugar, and half an ounce of iſinglaſs, which muſt be diſſolved in part of the liquor; then put to it one gallon of new ale that is ready for tunning, work it very well in the caſk five or ſix days, then cloſe it up, let it ſtand a year, and then bottle it off.

To make WALNUT WINE.

To every gallon of water put two pounds of brown ſugar, and one pound of honey, boil them half an hour, and take off the ſcum, put into the tub a handful of walnut leaves to every gallon, and pour the liquor upon them; let it ſtand all night, then take out the leaves, and put in half a pint of yeaſt, and let it work fourteen days, beat it four or five times a day, which will take off the ſweetneſs, then ſtop up the caſk, and let it ſtand ſix months.—This is a good wine againſt conſumptions, or any inward complaints.

To make COWSLIP WINE.

To two gallons of water, add two pounds and a half of powder ſugar, boil it half an hour, and take off the ſcum as it riſes, then pour it into a tub to cool, with the rinds of two lemons; when it is cold, add four quarts of cowſlip flowers to the liquor, with the juice of two lemons; let it ſtand in the tub two days, ſtirring it every two or three hours, then put it in the barrel, and let it ſtand three weeks or a month, then bottle it, and put a lump of ſugar into every bottle.—N. B. It makes the beſt and ſtrongeſt wine to have only the tops of the peeps.

A ſecond way to make COWSLIP WINE.

Boil twelve gallons of water a quarter of an hour, then add two pounds and an half of loaf ſugar to every gallon of water, then boil it as long as the ſcum riſes till it clears itſelf; when almoſt cold pour it into a tub, with one ſpoonful of yeaſt, let it work one day, then put

in thirty two quarts of cowſlip flowers, and let it work two or three days, then put it all into a barrel, with the parings of twelve lemons, the ſame of oranges; make the juice of them into a thick ſyrup, with two or three pounds of loaf ſugar; when the wine has done working, add the ſyrup to it, then ſtop up your barrel very well, let it ſtand two or three months, and then bottle it.

To make ELDER FLOWER WINE.

TAKE the flowers of elder, and be careful that you do not let any ſtalks in; to every quart of flowers put one gallon of water, and three pounds of loaf ſugar, boil the water and ſugar a quarter of an hour, then put it on the flowers, and let it work three days, then ſtrain the wine thro' a hair ſieve, and put it into a caſk; to every ten gallons of wine add one ounce of iſinglaſs diſſolved in cyder, and ſix whole eggs, cloſe it up, let it ſtand ſix months, and then bottle it.

To make BALM WINE.

TAKE nine gallons of water to forty pounds of ſugar, boil it gently for two hours, ſcum it well, then put it into a tub to cool, then take two pounds and an half of the tops of balm, bruiſe it, and put it into a barrel with a little new yeaſt, and when the liquor is cold pour it on the balm, ſtir it well together, and let it ſtand twenty four hours, and keep ſtirring it often, then cloſe it up, and let it ſtand ſix weeks, then rack it off, and put a lump of ſugar into every bottle, cork it well, and it will be better the ſecond year than the firſt.—N. B. Clary wine is made the ſame way.

To make IMPERIAL WATER.

PUT two ounces of cream of tartar into a large jar, with the juice and peels of two lemons, pour on them ſeven quarts of boiling water; when it is cold, clear it through a gauze ſieve, ſweeten it to your taſte, and bottle it.—It will be fit to uſe the next day.

To cure acid RAISIN WINE.

THE following ingredients muſt be proportioned to the degrees of acidity or ſourneſs; if but ſmall, you muſt uſe leſs, if a ſtronger acid, a larger quantity; it muſt be proportioned to the quantity of wine, as well as the degree of acidity or ſourneſs; be ſure that the caſk be near full before you apply the ingredients, which will have this good effect, the acid part of the wine will riſe to the top immediately, and iſſue out at the bung hole; but if the caſk be not full, the part that ſhould fly off will continue in the caſk, and weaken the body of the wine; but if your caſk be full, it will be ready to have a body laid on it in three or four days time.—I ſhall here proportion the ingredients for a pipe, ſuppoſing it to be quite acid, that is, juſt recoverable. Take two gallons of ſkimmed milk, and two ounces of iſinglaſs, boil them a quarter of an hour, ſtrain the liquor, and let it ſtand until it is cold, then break it well with your whiſk, add to it two pounds of alabaſter, and three pounds of whiting, ſtir them well up together, then put in one ounce of ſalt of tartar, mix by degrees a little of the wine with it, ſo as to diſſolve it to a thin liquor, put theſe in your caſk, and ſtir it well with a paddle, and it will immediately diſcharge the acid part from it, as before mentioned; when it has done ferment-

ing, bung it up for three days, then rack it off, and you will find part of its body gone off by a ſtrong fermentation; to remedy this, you muſt lay a freſh body on, in proportion to the degree to which it hath been lowered by the above method, always having a ſpecial care not to alter its flavour, and this muſt be done with clarified ſugar, for no fluid will agree with it but what will make it thinner, or confer its own taſte, therefore the following is the beſt method for performing it; to lay a freſh body on wine, take three quarters of an hundred of brown ſugar, and put it into your copper, then put in a gallon of lime water to keep it from burning, ſtir it all the while till it boils, then maſh three eggs and ſhells all together, add them to the ſugar, and keep it ſtirring about, and as the ſcum or filth riſes take it off very clean, then put it in your can, and let it ſtand till it is cold before you uſe it, then break it with your whiſk by degrees, with about ten gallons of the wine,, and apply it to the pipe, work it with the paddle an hour, then put a quart of ſtum forcing to it, which will unite their bodies, and make it fine and bright.

To make STUM.

TAKE a five gallon caſk that has been well ſoaked in water, ſet it to drain, then take a pound of roll brimſtone, and melt it in a ladle, put as many rags to it as will ſoak up the melted brimſtone, burn all thoſe rags in the caſk, cover the bung-hole, but let it have a little air, ſo that it will keep burning; when it is burned out, put to it three gallons of the ſtrongeſt cyder, and one ounce of common alum pounded, mix it with the cyder in the caſk, and roll it about five or ſix times a day for ten days;

then take out the bung, and hang the remainder of the rags on a wire in the caſk, as near the cyder as poſſible, and ſet them on the fire as before; when it is burnt out, bung the caſk cloſe, and roll it well about three or four times a day for two days, then let it ſtand ſeven or eight days, and this liquor will be ſo ſtrong as to affect your eyes by looking at it. When you force a pipe of wine, take a quart of this liquor, beat half an ounce of iſinglaſs, and pull it in ſmall pieces, whiſk it together, and it will diſſolve in four or five hours, break the jelly with your whiſk, add a pound of alabaſter to it, and diſſolve it in a little of the wine, then put it in the pipe and bung it cloſe up, and in a day's time it will be fine and bright.

To refine MALT LIQUOR.

To cure a hogſhead of ſour ale: Take two ounces of iſinglaſs, diſſolve it in two quarts of new ale, and ſet it all night by the fire, then take two pounds of coarſe brown ſugar, and boil it in a quart of new wort a quarter of an hour, then put it into a pail, with two gallons of new ale out of the kear, whiſk the above ingredients very well for an hour or more, till it be all of a white froth, beat very fine one pound of plaiſter of Paris, and put it into the caſk, with the fermentation, and whiſk it very well for half an hour in your caſk with a ſtrong wand, until you have brought all the filth and ſediments from the bottom of your caſk, and it will look white; if your caſk be not full, fill it up with new ale, and the fermentation will have this good effect; the acid part of the ale will riſe to the top immediately, and iſſue out at the bung-hole; but if the caſk be not full, the part that ſhould fly out will continue in, and weaken the body of the ale;

be ſure you do not fail filling up your caſk four or five times a day until it has done working, and all the ſourneſs or white muddy part is gone; and when it begins to look like new tunned ale, put in a large handful of ſpent hops, cloſe it up, and let it ſtand ſix weeks; if it be not fine, and cream like bottled ale, let it ſtand a month longer, and it will drink briſk like bottled ale; this is an excellent method, and I have uſed it to ale that has been both white and ſour, and never found it to fail. If you have any malt that you ſuſpect is not good, ſave out two gallons of wort, and a few hours before you want it, add to it half a pint of barm, and when you have tunned your drink into the barrel, and it hath quite done working, make the above fermentation, and when you have put it into the barrel whiſk it very well for half an hour, and it will ſet your ale on working afreſh, and when the two gallons are worked quite over, keep filling up your barrel with it four or five times a day, and let it work four or five days, when it has done working cloſe it up; if the malt has any good or bad ſmack or taſte, or be of a fluid nature, this will take it off.

To make SACK MEAD.

To every gallon of water add four pounds of honey, boil it three quarters of an hour, and ſcum it as before; to each gallon add half an ounce of hops, then boil it half an hour, and let it ſtand till the next day, then put it in your caſk, and to thirteen gallons of the above liquor add a quart of brandy or ſack, let it be lightly cloſed till the fermentation is quite done, then make it up very cloſe; if it be a large caſk let it ſtand a year before you bottle it.

To make COWSLIP MEAD.

To fifteen gallons of water put thirty pounds of honey, boil it till one gallon is waſted, ſcum it, then take it off the fire, have ready ſixteen lemons cut in halves, take a gallon of the liquor, and put it to the lemons, put the reſt of the liquor into a tub, with ſeven pecks of cowſlips, and let them ſtand all night, then put it in the liquor with the lemons, eight ſpoonfuls of new yeaſt, and a handful of ſweetbriar, ſtir them all well together, and let it work three or four days, then ſtrain it and put it in your caſk, and in ſix months time you may bottle it.

To make WALNUT MEAD.

To every gallon of water put three pounds and a half of honey, boil them together three quarters of an hour; to every gallon of liquor put about two dozen of walnut leaves, pour your liquor boiling hot upon them, let them ſtand all night, then take the leaves and put in a ſpoonful of yeaſt, and let it work two or three days, then make it up, let it ſtand three months, and then bottle it.

To make OZYAT.

BLANCH a pound of ſweet almonds, and the ſame of bitter, beat them very fine, with ſix ſpoonfuls of orange flower water, take three ounces of the four cold ſeeds, if you beat the almonds; but if you do not beat them, you muſt take ſix ounces of the four cold ſeeds, then with two quarts of ſpring water, rub your pounded ſeeds and almonds five or ſix times through a napkin, then add

four pounds of treble refined ſugar, boil it to a thin ſyrup, ſkim it well, and when it is cold bottle it.

To make OZYAT *a ſecond way.*

BOIL two quarts of milk with a ſtick of cinnamon in it, let it ſtand to be quite cold, then blanch two ounces of the beſt ſweet almonds and about ten or twelve bitter almonds, pound them together in a marble mortar with a little roſe water, then mix them well with the milk, ſweeten it to your taſte, and give it one boil, ſtrain it through a very fine ſieve till it is quite ſmooth and free from almonds. Send it up in ozyat glaſſes with handles, and quite cold; take great care you do not boil it too much, and that the almonds do not turn to oil.

LEMONADE *for the ſame uſe.*

To one quart of boiled water add the juice of ſix lemons, rub the rinds of the lemons with loaf ſugar to your own taſte; when the water is near cold mix the juice and ſugar with it, then bottle it for uſe.

To make LEMONADE *a ſecond way.*

PARE ſix or eight large lemons, put the peels into a pint of water, give them a boil, when cold ſqueeze your lemons into it, and put in one pound of ſugar, then ſtrain it through a lawn ſieve to as much water as will make it pleaſant; juſt before you ſend it up put in a pint of white wine, and the juice of an orange if you like it.

To make LEMONADE *a third way.*

TAKE the rinds of ſix lemons pared very thin, and put them in a pan with about twelve ounces of ſugar, and a quart of pump-water made not too hot; let it ſtand all night, then ſqueeze the juice of your lemons into it, with one ſpoonful of orange flower water, and run it through a bag till it looks clear.

To make a rich ACID *for* PUNCH.

TAKE red currants, and ſtrain them as you do for jellies, take a gallon of the juice, put to it too quarts of new milk, cruſh pearl gooſeberries when full ripe, and ſtrain them through a coarſe cloth, add two quarts of the juice, and three pounds of double refined ſugar, three quarts of rum and two of brandy; one ounce of iſinglaſs diſſolved in part of the liquor, mix it all up together, and put it into a little caſk; let it ſtand ſix weeks, and then bottle it for uſe. It will keep many years, and ſave much fruit.

To make ORANGE JUICE *to keep.*

SQUEEZE your oranges into a pan, then ſtrain them through a very coarſe ſieve, after that through a very fine ſieve; meaſure your juice, and to every pint put a pound of fine loaf ſugar, let it ſtand together all night covered over, then take off the ſcum, ſtir it well in the pan, and put it in dry pint bottles; put in a ſpoonful of brandy, after they are filled tie it over the cork with leather; if you do not chooſe to put ſpirits in, a little oil will do, to be taken off clean before you uſe it; keep it in a dry

place, and it will be good for two years. The pulp that will be in your fine ſieve will make marmalade.

To make SHRUB.

TAKE a gallon of new milk, put to it two quarts of red wine, pare ſix lemons and four Seville oranges very thin, put in the rinds, and the juice of twelve of each ſort, two gallons of rum and one of brandy, let it ſtand twenty four hours, add to it two pounds of double refined ſugar, and ſtir it well together, then put it in a jug, cover it cloſe up, and let it ſtand a fortnight, then run it through a jelly-bag, and bottle it for uſe.

To make SHERBET.

TAKE nine Seville oranges and three lemons, grate off the yellow rinds, and put the raſpings into a gallon of water, and three pounds of double refined ſugar, and boil it to a candy height, then take it off the fire, and put in the juice the pulp of the above, and keep ſtirring it until it is almoſt cold, then put it into a pot for uſe.

To make fine SHERBET *a ſecond way.*

PARE four large lemons, and boil the peels in ſix quarts of water and a little ginger cut fine, boil them a quarter of an hour, then add to it three pounds of ſugar, and when it is cold put in the juice of the lemons and ſtrain it, and it is fit for uſe.

To make SHERBET *a third way.*

TAKE twelve quarts of water and ſix pounds of Malaga raiſins, ſlice ſix lemons into it, with one pound of

powder ſugar, put them all together into an earthen pan, let it ſtand three days, ſtirring it three times a day, then take them out, and let them drain in a flannel bag, then bottle it; do not fill the bottles too full, leſt they burſt. It will be fit to drink in about a fortnight.

To make RASPBERRY BRANDY.

GATHER the raſpberries when the ſun is hot upon them, and as ſoon as ever you have got them, to every five quarts of raſpberries put one quart of the beſt brandy, boil a quart of water five minutes with a pound of double refined ſugar in it, and pour it boiling hot on the berries, let it ſtand all night, then add nine quarts more brandy, ſtir it about very well, put it in a ſtone bottle, and let it ſtand a month or ſix weeks; when fine, bottle it.

To make BLACK CHERRY BRANDY.

TAKE out the ſtones of eight pounds of black cherries, and put on them a gallon of the beſt brandy, bruiſe the ſtones in a mortar, then put them in your brandy, cover them up cloſe, and let them ſtand a month or ſix weeks, then pour it clear from the ſediments, and bottle it.

To make ORANGE BRANDY.

PARE eight oranges very thin, and ſteep the peels in a quart of brandy forty eight hours in a cloſe pitcher, then take three pints of water, and three quarters of a pound of loaf ſugar, boil it until it is reduced to half the quantity; then let it ſtand till it is cold, then mix it with the brandy; let it ſtand fourteen days, and then bottle it.

To make ALMOND SHRUB.

TAKE three gallons of rum or brandy, three quarts of orange juice, the peels of three lemons, three pounds of loaf ſugar, then take four ounces of bitter almonds, blanch and beat them fine, mix them in a pint of milk, then mix them all well together, let it ſtand an hour to curdle, run it thro' a flannel bag ſeveral times till it is clear, then bottle it for uſe.

To make CURRANT SHRUB.

PICK your currants clean from the ſtalks when they are full ripe, and put twenty four pounds into a pitcher, with two pounds of ſingle refined ſugar, cloſe the jug well up, and put it into a pan of boiling water till they are ſoft, then ſtrain them through a jelly bag, and to every quart of juice put one quart of brandy, a pint of red wine, one quart of new milk, a pound of double refined ſugar, and the whites of two eggs well beat, mix them all together, and cover them cloſe up two days, then run it through a jelly bag, and bottle it for uſe.

To make WALNUT CATCHUP.

TAKE green walnuts before the ſhell is formed, and grind them in a crab mill, or pound them in a marble mortar, ſqueeze out the juice through a coarſe cloth, put to every gallon of juice one pound of anchovies, one pound of bay ſalt, four ounces of Jamaica pepper, two of long, and two of black pepper, of mace, cloves, and ginger, each one ounce, and a ſtick of horſe-radiſh; boil all togetill reduced to half the quantity; put it in a pot, and when cold bottle it; it will be ready in three months.

To make WALNUT CATCHUP *another way.*

PUT your walnuts in jars, cover them with cold ſtrong alegar, tie them cloſe for twelve months, then take the walnuts out from the alegar, and put to every gallon of the liquor two heads of garlic, half a pound of anchovies, one quart of red wine, one ounce of mace, one of cloves, one of long, one of black, and one of Jamaica pepper, with one of ginger, boil them all in the liquor till it is reduced to half the quantity, the next day bottle it for uſe; it is good in fiſh ſauce, or ſtewed beef. In my opinion it is an excellent catchup, for the longer it is kept the better it is. I have kept it five years, and it was much better than when firſt made.—N. B. You may find how to pickle the walnuts you have taken out amongſt the other pickles.

To make MUM CATCHUP.

To a quart of old mum put four ounces of anchovies, of mace and nutmeg ſliced one ounce, of cloves and black pepper half an ounce, boil it till it is reduced one third; when cold bottle it for uſe.

To make a CATCHUP *to keep ſeven years.*

TAKE two quarts of the oldeſt ſtrong beer you can get, put to it one quart of red wine, three quarters of a pound of anchovies, three ounces of ſhalots peeled; half an ounce of mace, the ſame of nutmegs; a quarter of an ounce of cloves, three large races of ginger cut in ſlices, boil all together over a moderate fire till one third is waſted, the next day bottle it for uſe; it will carry to the Eaſt Indies.

To make MUSHROOM CATCHUP.

TAKE the full grown flaps of mushrooms, crush them with your hands, throw a handful of salt into every peck of mushrooms and let them stand all night, then put them into stew pans, and set them in a quick oven for twelve hours, and strain them through a hair sieve; to every gallon of liquor put of cloves, Jamaica, black pepper, and ginger, one ounce each, and half a pound of common salt, set it on a slow fire and let it boil till half the liquor is wasted away; then put it in a clean pot, when cold bottle it for use.

To make MUSHROOM POWDER.

TAKE the thickest large buttons you can get, peel them, cut off the rotten end, but do not wash them, spread them separately on pewter dishes, and set them in a slow oven to dry, let the liquor dry up into the mushrooms; it makes the powder stronger, and let them continue in the oven till you find they will powder, then beat them in a marble mortar, and sift them through a fine sieve, with a little Chyan pepper and pounded mace; bottle it, and keep it in a dry closet.

To make TARRAGON VINEGAR.

TAKE tarragon just as it is going into bloom, strip off the leaves, and to every pound of leaves put a gallon of strong white wine vinegar into a stone jug to ferment for a fortnight, then run it through a flannel bag; to every four gallons of vinegar put half an ounce of isinglass dissolved in cyder, mix it well with vinegar, then put it into large bottles, and let it stand one month to fine, then rack it off, and put it into pint bottles for use.

To make ELDER FLOWER VINEGAR.

To every peck of the peeps of elder flowers put two gallons of ſtrong alegar; and ſet it in the ſun in a ſtone jug for a fortnight, then filter it through a flannel bag; when you bottle it put it in ſmall bottles, it keeps the flavour much better than large ones. Be careful you do not drop any ſtalks among the peeps.—It makes a pretty mixture on a ſide table, with tarragon vinegar, lemon pickle, &c.

To make GOOSEBERRY VINEGAR.

TAKE the ripeſt gooſeberries you can get, cruſh them with your hands in a tub, to every peck of gooſeberries put two gallons of water, mix them well together, and let them work for three weeks, ſtir them up three or four times a day, then ſtrain the liquor through a hair ſieve, and put to every gallon a pound of brown ſugar, a pound of treacle, a ſpoonful of freſh barm, and let it work three or four days in the ſame tub well waſhed, run it into iron hooped barrels, and let it ſtand twelve months, then draw it into bottles for uſe.—This far exceeds any white wine vinegar.

To make SUGAR VINEGAR.

PUT nine pounds of brown ſugar to every ſix gallons of water, boil it for a quarter of an hour, then put it into a tub luke warm, put to it a pint of new barm, let it work for four or five days, ſtir it up three or four times a day, then tun it into a clean barrel iron hooped, and ſet it full in the ſun; if you make it in February it will be fit for uſe in Auguſt; you may uſe it for moſt ſorts of pickles, except muſhrooms and walnuts.

CHAP. XVI.

Obſervations on PICKLING.

PICKLING is a very uſeful thing in a family, but it is often ill managed, or at leaſt made to pleaſe the eye by pernicious things which is the only thing that ought to be avoided, for nothing is more common than to green pickles in a braſs pan for the ſake of having them a good green, when at the ſame time they green as well by heating liquor, and keeping them in a proper heat upon the hearth without the help of braſs, or verdigris of any kind, for it is poiſon to a great degree, and nothing ought to be avoided more than uſing braſs or copper that is not well tinned; but the beſt way, and the only caution I can give, is to be very particular in keeping the pickles from any thing of that kind, and follow ſtrictly the direction of your receipts, as you will find receipts for any kind of pickles, without being put in ſalt and water at all, and greened only by pouring your vinegar hot upon them, and it will keep them a long time.

To pickle CUCUMBERS.

TAKE the ſmalleſt cucumbers you can get, and as free from ſpots as poſſible, put them into a ſtrong ſalt and water for nine or ten days, or till they are quite yellow, and ſtir them twice a day at leaſt, or they will ſcum over and grow ſoft; when they are thoroughly yellow, pour the water from them, and cover them with plenty of vine leaves, ſet you water over the fire, when it boils pour it upon them, and ſet them on the hearth to keep warm; when the water grows cold, make it boiling hot again,

and pour it upon them, keep doing ſo till you ſee they are a fine green, which will be in four or five times; be ſure you keep them well covered with vine leaves, a cloth and diſh over the top to keep in the ſteam, it helps to green them ſooner; when they are greened, put them into a hair ſieve to drain, then make a pickle for them; to every two quarts of white wine vinegar, put half an ounce of mace, and ten or twelve cloves, one ounce of ginger cut in ſlices, the ſame of black pepper, and a handful of ſalt, boil them all together five minutes, then pour it hot upon your pickles, and tie them down with a bladder for uſe.—N. B. You may pickle them with alegar, or diſtilled vinegar; if you uſe vinegar, it muſt not be boiled; you may add three or four cloves of garlic, or ſhalots, they are very good for keeping the pickle from caning.

To pickle CUCUMBERS *a ſecond way.*

GATHER your cucumbers on a dry day, and put them into a narrow topped pitcher, put to them a head of garlic, a few white muſtard ſeeds, and a few blades of mace, half an ounce of black pepper, the ſame of long pepper and ginger, and a good handful of ſalt into your vinegar; pour it upon your cucumbers boiling hot, ſet them by the fire, and keep them warm for three days, and boil your alegar once every day; keep them cloſe covered till they are a good green, and then tie them down with a leather, and keep them for uſe.

To pickle CUCUMBERS *in ſlices.*

GET your cucumbers large, before the ſeeds are ripe, ſlice them in a quarter of an inch thick, then lay them on

a hair ſieve, and betwixt every layer put a ſhalot or two, throw on a little ſalt, let them ſtand four or five hours to drain, then put them in a ſtone jar, take as much ſtrong alegar as will cover them, boil it five minutes, with a blade or two of mace, a few white pepper corns, a little ginger ſliced, and ſome horſeradiſh ſcraped, then pour it boiling hot upon your cucumbers, let them ſtand till they are cold, do ſo for three times more; let it grow cold betwixt every time, then tie them down with a bladder for uſe.

To pickle MANGOES.

TAKE the largeſt cucumbers you can get, before they are too ripe, or yellow at the ends, then cut a piece out of the ſide, and take out the ſeeds with an apple ſcraper, or a tea ſpoon, and put them in a very ſtrong ſalt and water for eight or nine days, or till they are very yellow, ſtir them well two or three times each day, then put them into a braſs pan, with a large quantity of vine leaves both under and over them, beat a little roach alum very fine, and put it in the ſalt and water that they came out of, pour it upon your cucumbers, and ſet it upon a very ſlow fire for four or five hours, till they are a pretty green, then take them out, and drain them on a hair ſieve; when they are cold, put to them a little horſeradiſh, then muſtard ſeed, two or three heads of garlic, a few pepper corns, ſlice a few green cucumbers in ſmall pieces, then horſeradiſh, and the ſame as before mentioned, till you have filled them, then take the piece you cut out, and ſew it on with a large needle and thread, and do all the reſt the ſame way, have ready your pickle; to every gallon of alegar put one ounce of mace, the ſame of cloves, two ounces of ginger ſliced, the ſame of long pepper, black pepper, Jamaica pepper, three ounces of muſtard ſeed

tied up in a bag, four ounces of garlic, and a ſtick of horſeradiſh cut in ſlices, boil them five minutes in alegar, then pour it upon your pickles, tie them down, and keep them for uſe.

To pickle CODLINGS.

GET your codlings when they are the ſize of a large French walnut, put a good deal of vine leaves in the bottom of a braſs pan, then put in your codlings, cover them very well with vine leaves, and ſet them over a very ſlow fire till you can peel the ſkins off, then take them carefully up in a hair ſieve, and peel them with a penknife, and put them into the ſame pan again with the vine leaves and water as before, cover them cloſe, and ſet them over a ſlow fire till they are a fine green, then drain them through a hair ſieve, and when they are cold cut them into diſtilled vinegar, pour a little meat oil on the top, and tie them down with a bladder.

To pickle KIDNEY BEANS.

GET your beans when they are young and ſmall, then put them into a ſtrong ſalt and water for three days, ſtir them up two or three times each day, then put them into a braſs pan with vine leaves both under and over them, pour on the ſame water as they came out of, cover them cloſe, and ſet them over a very ſlow fire till they are a fine green, then put them into a hair ſieve to drain, and make a pickle for them of white wine vinegar, or fine alegar, boil it five or ſix minutes, with a little mace, Jamaica pepper, long pepper, and a race or two of ginger ſliced, then pour it hot upon the kidney beans, and tie them down with a bladder.

To pickle SAMPHIRE.

WASH your ſamphire very well in four ſmall beer, then put it into a large braſs pan, diſſolve a little bay ſalt, and twice the quantity of common ſalt in four beer, then fill up your pan with it, cover it cloſe, and ſet it over a ſlow fire till it is a fine green, then drain it through a ſieve, and put it into jars, boil as much ſugar vinegar, or white wine vinegar, with a race or two of ginger, and a few pepper corns, as will cover it; then pour it hot upon your ſamphire, and tie it well down.

To pickle WALNUTS *black.*

GATHER your walnuts when the ſun is hot upon them, and before the ſhell is hard, which you may know by running a pin into them, then put them in a ſtrong ſalt and water for nine days, and ſtir them twice a day, and change the ſalt and water every three days, then put them in a hair ſieve, and let them ſtand in the air till they turn black; then put them into ſtrong ſtone jars, and pour boiling alegar over them, cover them up, and let them ſtand till they are cold, then boil the alegar three times more, and let it ſtand till it is cold betwixt every time; tie them down with paper and a bladder over them, and let them ſtand two months, then take them out of the alegar, and make a pickle for them; to every two quarts of alegar put half an ounce of mace, the ſame of cloves, one ounce of black pepper, the ſame of Jamaica pepper, ginger, and long pepper, and two ounces of common ſalt, boil it ten minutes, and pour it hot upon your walnuts, and tie them down with a bladder and paper over it.

A ſecond way to pickle WALNUTS *black.*

WHEN you have got your walnuts as before, put them into a ſtrong cold alegar, with a good deal of ſalt in it, let them ſtand three months, then pour off the alegar, and boil it with a little more ſalt in it, then pour it upon your walnuts, and let them ſtand till they are cold; make it hot again and pour it upon your walnuts, and do ſo till they are black, then put them into a hair ſieve, and make a pickle for them the ſame way as above; keep them in ſtrong ſtone jars, and they will be fit for uſe in a month or ſix weeks time.

To pickle WALNUTS *an olive colour.*

GATHER your walnuts, and put them in a ſtrong alegar, and tie them down with a bladder and a paper over it, to keep out the air, and let them ſtand twelve months, then take them out of that alegar, and make a pickle for them of ſtrong alegar, and to every quart put half an ounce of Jamaica pepper, the ſame of long pepper, a quarter of an ounce of mace, the ſame of cloves, one head of garlic, and a little ſalt, boil them together five or ſix minutes, then pour it upon your walnuts; when it is cold heat it again three times, then tie them down with a bladder and paper over it; they will keep ſeveral years, without either turning colour or growing ſoft, if your alegar be good.—N. B. You may make exceeding good catchup of the alegar that comes from the walnuts by adding a pound of anchovies, one ounce of cloves, the ſame of long and black pepper, one head of garlic, and half a pound of common ſalt to every gallon of alegar, boil it till

it is half reduced away, and ſcum it very well, then bottle it for uſe, and it will keep a long time.

To pickle WALNUTS.

TAKE the largeſt French walnuts, pare them till you can ſee the white appear, but take great care you do not cut it too deep, it will make them full of holes, put them into ſalt and water as you pare them, or they will turn black, when you have pared them all, have ready a ſauce-pan well tinned, full of boiling water, with a little ſalt, then put in your walnuts, and let them boil five minutes very quick, then take them out, and ſpread them betwixt two clean cloths, when they are cold, put them into wide mouthed bottles, and fill them up with diſtilled vinegar, and put a blade or two of mace, and a large tea ſpoonful of eating oil into every bottle; the next day cork them well, and keep them in a dry place.

To pickle WALNUTS *green.*

TAKE the large double or French walnuts, before the ſhells are hard, wrap them ſingly in vine leaves, put a few vine leaves in the bottom of your jar, fill it near full with your walnuts, take care that they do not touch one another, put a good many leaves over them, then fill your jar with good alegar, cover them cloſe, that the air cannot get in, let them ſtand for three weeks, then pour the alegar from them, put freſh leaves in the bottom of another jar, take out your walnuts, and wrap them ſeparately in freſh leaves as quick as poſſible you can, put them into your jar with a good many leaves over them, then fill it with white wine vinegar, let them ſtand three weeks, pour off your vinegar, and wrap them as before with freſh

leaves at the bottom and top of your jar, take freſh white wine vinegar, put ſalt in it till it will bear an egg, add to it mace, cloves, nutmeg, and garlic if you chooſe it, boil it about eight minutes, then pour it on your walnuts, tie them cloſe with paper and a bladder, and ſet them by for uſe.—Be ſure to keep them always covered; when you take any out for uſe, what is left muſt not be put in again, but have ready a freſh jar, with boiled vinegar and ſalt, to put them in.

To pickle BARBERRIES.

GET your barberries before they are too ripe, pick out the leaves and dead ſtalks, then put them into jars, with a large quantity of ſtrong ſalt and water, and tie them down with a bladder.—N. B. When you ſee your barberries ſcum over, put them in freſh ſalt and water, they need no vinegar, their own ſharpneſs is ſufficient enough to keep them.

To pickle PARSLEY *green.*

TAKE a large quantity of curled parſley, make a ſtrong ſalt and water to bear an egg, put in your parſley, let it ſtand a week, then take it out to drain, make a freſh ſalt and water as before, let it ſtand another week, then drain it very well, put it in ſpring water, and change it every day for three days, and ſcald it in hard water till it becomes green, take it out, and drain it quite dry, boil a quart of diſtilled vinegar a few minutes, with two or three blades of mace, a nutmeg ſliced, and a ſhalot or two: when it is quite cold pour it on your parſley, with two or three ſlices of horſeradiſh, and keep it for uſe.

To pickle NASTURTIUM BERRIES.

GATHER the naſturtium berries ſoon after the bloſſoms are gone off, put them into cold ſalt and water, change the water once a day for three days, make your pickle of white wine vinegar, mace, nutmeg ſliced, pepper corns, ſalt, ſhalots, and horſeradiſh: it requires to be made pretty ſtrong, as your pickle is not to be boiled; when you have drained them, put them into a jar, and pour the pickle over them.

To pickle RADISH PODS.

GATHER your radiſh pods when they are quite young, & put them in ſalt and water all night, then boil the ſalt and water they were laid in, and pour it upon your pods, and cover your jars cloſe to keep in the ſteam; when it grows cold make it boiling hot, and pour it on again; keep doing ſo till your pods are quite green, then put them on a ſieve to drain, and make a pickle for them of white wine vinegar, with a little mace, ginger, long pepper, and horſeradiſh, pour it boiling hot upon your pods, when it is almoſt cold, make your vinegar twice hot as before, and pour it upon them, and tie them down with a bladder.

To pickle ELDER SHOOTS.

GATHER your elder ſhoots when they are the thickneſs of a pipe ſhank, put them into ſalt and water all night, then put them into ſtone jars in layers, and betwixt every layer ſtrew a little muſtard ſeed, and ſcraped horſeradiſh, a few ſhalots, a little white beet root, and cauliflowers cut in ſmall pieces, then pour boiling alegar upon it, and ſcald it three times, and it will be like piccalillo, or Indian pickle; tie a leather over it, and keep it in a dry place.

To pickle ELDER BUDS.

GET your elder buds when they are the ſize of hop buds, and put them into a ſtrong ſalt and water for nine days, and ſtir them two or three times a day, then put them into a braſs pan, cover them with vine leaves, and pour the water on them that they came out of, and ſet them over a ſlow fire till they are quite green, then make a pickle for them of alegar, a little mace, a few ſhalots, and ſome ginger ſliced, boil them two or three minutes, and pour it upon your buds; tie them down, and keep them in a dry place for uſe.

To pickle BEET ROOTS.

TAKE red beet roots, and boil them till they are tender, then take the ſkins off, and cut them in ſlices, and gimp them in the ſhape of wheels, flowers, or what form you pleaſe, and put them into a jar, then take as much vinegar as you think will cover them, and boil it with a little mace, a race of ginger ſliced, and a few ſlices of horſe-radiſh, pour it hot upon your roots, and tie them down.—They are a pretty garniſh for made diſhes.

To pickle CAULIFLOWERS.

TAKE the cloſeſt and whiteſt cauliflowers you can get, and pull them in bunches, and ſpread them on an earthen diſh, and lay ſalt all over them, let them ſtand for three days to bring out all the water, then put them in earthen jars, and pour boiling ſalt and water upon them, and let them ſtand all night, then drain them on a hair ſieve, and put them into glaſs jars, and fill up your jars with diſtilled vinegar, and tie them cloſe down with leather.

A ſecond way to pickle CAULIFLOWERS.

PULL your cauliflowers in bunches as before, and give them juſt a ſcald in ſalt and water, ſpread them on a cloth, and ſprinkle a little ſalt over them, and throw another cloth upon them till they are drained, then lay them on ſieves, and dry them in the ſun till they are quite dry like ſcraps of leather, put them into jars about half full, and pour hot vinegar (with ſpice boiled in it to your taſte) upon them; tie them down with a bladder and a leather quite cloſe.—N. B. White cabbage is done the ſame way.

To pickle RED CABBAGE.

GET the fineſt and cloſeſt red cabbage you can, and cut it as thin as poſſible, then take ſome cold alegar, and put to it two or three blades of mace, a few white pepper corns, and make it pretty thick with ſalt, put your cabbage into the alegar as you cut it; tie it cloſe down with a bladder, and a paper over it, and it will be fit for uſe in a day or two.

To pickle RED CABBAGE *a ſecond way.*

CUT the cabbage as before, and throw ſome ſalt upon it, and let it lie two or three days, till it grows a fine purple, then drain it from the ſalt, and put it into a pan with beer alegar, and ſpice to your liking, and give it a ſcald; when it is cold, put it into your jars, and tie it cloſe up.

To pickle GRAPES.

GET your grapes when they are pretty large, but not too ripe, then put a layer into a ſtone jar, then a layer of vine leaves, then grapes and vine leaves as before, till your

jar is full; then take two quarts of water, half a pound of bay ſalt, the ſame of common ſalt, boil it half an hour, ſkim it well and take it off to ſettle, when it is milk warm pour the clean liquor upon the grapes, and lay a good deal of vine leaves upon the top, and cover it cloſe up with a cloth, and ſet it upon the hearth for two days, then take your grapes out of the jar, and lay them upon a cloth to drain, and cover them with a flannel till they are quite dry: then lay them in flat bottomed ſtone jars, in layers, and put freſh vine leaves between every layer, and a large handful on the top of the grapes, then boil a quart of hard water and one pound of loaf ſugar a quarter of an hour, ſkim it well and put to it three blades of mace, a large nutmeg ſlices, and two quarts of white wine vinegar, give them all a boil together, then take it off, and when it is quite cold pour it upon your grapes, and cover them very well with it; put a bladder upon the top, and tie a leather over it, and keep them in a dry place for uſe.——
N. B. You may pickle them in cold diſtilled vinegar.

To pickle young ARTICHOKES.

GET your artichokes as ſoon as they are formed, and boil them in a ſtrong ſalt and water for two or three minutes, and lay them upon a hair ſieve to drain, when they are cold put them into narrow topped jars, then take as much white wine vinegar as will cover your artichokes, boil with it a blade or two of mace, a few ſlices of ginger, and a nutmeg cut thin, pour it on hot, and tie them down.

To pickle MUSHROOMS.

GATHER the ſmalleſt muſhrooms you can get, and put them into ſpring water, then rub them with a piece of new flannel dipped in ſalt, and throw them into cold

ſpring water as you do them to keep their colour, then put them into a well tinned ſaucepan, and throw a handful of ſalt over them, cover them cloſe, and ſet them over the fire four or five minutes, or till you ſee they are thoroughly hot, and the liquor is drawn out of them, then lay them between two clean cloths till they are cold, then put them into glaſs bottles, and fill them up with diſtilled vinegar, and put a blade or two of mace and a tea ſpoonful of eating oil in every bottle, cork them cloſe up, and ſet them in a cool place.—N. B. If you have not any diſtilled vinegar, you may uſe white wine vinegar, or alegar will do, but it muſt be boiled with a little mace, ſalt, and a few ſlices of ginger, it muſt be cold before you pour it on your muſhrooms; if your vinegar or alegar be too ſharp it will ſoften your muſhrooms, neither will they keep ſo long, nor be ſo white.

To pickle MUSHROOMS *brown.*

TAKE a quart of large muſhroom buttons, waſh them in alegar with a flannel, take three anchovies and chop them ſmall, a few blades of mace, a little pepper and ginger, a ſpoonful of ſalt, and three cloves or ſhalots, put them into a ſaucepan, with as much alegar as will half cover them, ſet them on the fire, and let them ſtew till they ſhrink pretty much; when cold put them in ſmall bottles, with the alegar poured upon them, cork and tie them up cloſe.—N. B. This pickle will make a great addition in brown ſauce.

To pickle ONIONS.

PEEL the ſmalleſt onions you can get, and put them into ſalt and water for nine days, and change the water

every day, then put them into jars, and pour freſh boiling ſalt and water over them, let them ſtand cloſe covered until they are cold; then make ſome more ſalt and water, and pour it boiling hot upon them, and when it is cold put your onions into a hair ſieve to drain, then put them into wide mouthed bottles, and fill them up with diſtilled vinegar, and put into every bottle a ſlice or two of ginger, one blade of mace, and a large tea ſpoonful of eating oil, it will keep the onions white; then cork them well up.—N. B. If you like the taſte of a bay leaf, put one or two into every bottle, and as much bay ſalt as will lie on a ſixpence.

To make INDIAN PICKLE, *or* PICCALILLO.

GET a white cabbage, one cauliflower, a few ſmall cucumbers, radiſh pods, kidney beans, and a little beet root, or any other thing you commonly pickle; then put them on a hair ſieve, and throw a large handful of ſalt over them, and ſet them in the ſunſhine, or before the fire, for three days to dry; when all the water is run out of them, put them into a large earthen pot in layers, and betwixt every layer put a handful of brown muſtard ſeed, then take as much alegar as you think will cover it and to every four quarts of alegar put an ounce of turmeric, boil them together, and pour it hot upon your pickle, and let it ſtand twelve days upon the hearth, or till the pickles are all of a bright yellow colour, and moſt of the alegar ſucked up; then take two quarts of ſtrong alegar, one ounce of mace, the ſame of white pepper, a quarter of an ounce of cloves, the ſame of long pepper and nutmeg; beat them all together, and boil them ten minutes in your alegar, then pour it upon your pickles with four ounces

of garlic peeled; tie it cloſe down, and keep it for uſe. —N. B. You may put in freſh pickles, as the things come in ſeaſon, and keep them covered with vinegar, &c.

A pickle in imitation of INDIAN BAMBOE.

TAKE the young ſhoots of elder, about the beginning or middle of May, take the middle of the ſtalk, the top is not worth doing, peel off the out rind, and lay them in a ſtrong brine of ſalt and beer one night, dry them in a cloth ſingle, in the mean time make a pickle of half gooſeberry vinegar and half alegar; to every quart of pickle put one ounce of long pepper, one ounce of ſliced ginger, a few corns of Jamaica pepper, a little mace, boil it, and pour it upon the ſhoots, and ſtop the jar cloſe up, and ſet it by the fire twenty four hours, ſtirring it very often.

CHAP. XVII.

Obſervations on keeping GARDEN STUFF *and* FRUIT.

THE art of keeping garden ſtuff is to keep it in dry places, for damp will not only make them mould and give again, but take off the flavour, ſo it will likewiſe ſpoil any kind of bottled fruit, and ſet them on working; the beſt caution I can give, is to keep them as dry as poſſible, but not warm, and when you boil any dried ſtuff have plenty of water, and follow ſtrictly the directions of your receipts.

To keep GREEN PEAS.

SHELL any quantity of green peas, and juſt give them a boil in as much ſpring water as will cover them, then

put them in a ſieve to drain: pound the pods with a little of the water that the peas were boiled in, and ſtrain what juice you can from them, and boil it a quarter of an hour with a little ſalt, and as much of the water as you think will cover the peas, and pour in your water, when cold put rendered ſuet over, and tie them down cloſe with a bladder and leather over it, and keep your bottle in a dry place.

To keep GREEN PEAS *another way.*

GATHER your peas in the afternoon, on a dry day; ſhell them, and put them into dry clean bottles, cork them cloſe, and tie them over with a bladder; keep them in a cool dry place as before.

To keep FRENCH BEANS.

LET your beans be gathered quite dry, and not too old, lay a layer of ſalt in the bottom of an earthen jar, then a layer of beans, then ſalt, then beans, till you have filled your jar; let the ſalt be at the top, tie a piece of leather over them, and lay a flag on the top, and ſet them in a dry cellar for uſe.

To keep FRENCH BEANS *another way.*

MAKE a ſtrong ſalt and water that will bear an egg, and when it boils put in your French beans for five or ſix minutes, then lay them on a ſieve, and put to your ſalt and water a little bay ſalt, and boil it ten minutes, ſkim it well, and pour it into an earthen jar to cool and ſettle, put your French beans into narrow topped jars, and pour your clean liquor upon them: tie them cloſe down that no air can get in, and keep them in a dry place.—N. B. Steep

them in plenty of ſpring water the night before you uſe them, and boil them in hard water.

To keep MUSHROOMS *to eat like freſh ones.*

WASH large buttons as you would for ſtewing, lay them on ſieves, with the ſtalks upwards, throw over them ſome ſalt to fetch out the water; when they are drained put them in a pot and ſet them in a cool oven for an hour, then take them carefully out, and lay them to cool and drain; boil the liquor that comes out of them with a blade or two of mace, and boil it half away; put your muſhrooms into a clean jar well dried, and when the liquor is cold cover your muſhrooms in the jar with it, and pour over it rendered ſuet, tie a bladder over it, ſet them in a dry cloſet, and they will keep very well moſt of the winter.—When you uſe them take them out of the liquor, pour over them boiling milk, and let them ſtand an hour, then ſtew them in the milk a quarter of an hour, thicken them with flour and a large quantity of butter, and be careful you do not oil it, then beat the yolks of two eggs with a little cream, and put it in, but do not let it boil after the eggs are in; lay untoaſted ſippets round the inſide of the diſh, and ſerve them up; they will eat near as good as freſh gathered muſhrooms; if they do not taſte ſtrong enough, put in a little of the liquor; this is a valuable liquor, and it will give all made diſhes a flavour like freſh muſhrooms.

To keep MUSHROOMS *another way.*

SCRAPE large flaps, peel them, take out the inſide, and boil them in their own liquor and a little ſalt, then lay them in tins, and ſet them in a cool oven, and repeat it

till they are dry; put them in clean jars, tie them close down, and they will eat very good.

To dry ARTICHOKE BOTTOMS.

PLUCK the artichokes from the ſtalks juſt before they come to their full growth, (it will draw out all the ſtrings from the bottoms) and boil them ſo that you can juſt pull off the leaves, lay them on tins, and ſet them in a cool oven, and repeat it till they are dry, which you may know by holding them up againſt the light, and if you can ſee through them they are dry enough; put them in paper bags, and hang them in a dry place.

To bottle DAMSONS *to eat as good as freſh ones.*

GET your damſons carefully when they are juſt turned colour, and put them into wide mouthed bottles, cork them up looſely, and let them ſtand a fortnight, then look them over, and if you ſee any of them mould or ſpot, take them out, and cork the reſt cloſe down; ſet the bottles in ſand, and they will keep till ſpring, and be as good as freſh ones.

A ſecond way to bottle DAMSONS.

TAKE your damſons before they are full ripe, and gather them when the dew is off, pick off the ſtalks, and put them into dry bottles; do not fill your bottles over full, and cork them as cloſe as you do ale, keep them in a cellar, and cover them over with ſand.

To preſerve DAMSONS *whole.*

YOU muſt take ſome damſons and cut them in pieces, put them in a ſkellet over the fire, with as much water as

will cover them; when they are boiled, and the liquor pretty ſtrong, ſtrain it out; add for every pound of damſons, wiped clean, a pound of ſingle refined ſugar, put the third part of your ſugar into the liquor, ſet it over the fire, and when it ſimmers put in the damſons; let them have one good boil, and take them off for half an hour, covered up cloſe; then ſet them on again, and let them ſimmer over the fire after turning them; then take them out and put them in a baſon, ſtrew all the ſugar that was left on them, and pour the hot liquor over them; cover them up, and let them ſtand till next day, then boil them up again till they are enough; take them up and put them into pots; boil the liquor till it jellies, pour it on them when it is almoſt cold, and paper them up.

To bottle GOOSEBERRIES.

PICK green walnut gooſeberries, bottle them and fill the bottles with ſpring water up to the neck, cork them looſely, and ſet them in a copper of hot water, till they are hot quite through, then take them out, and when they are cold, cork them cloſe, tie a bladder over, and ſet them in a dry cool place.

To bottle GOOSEBERRIES *a ſecond way.*

PUT one ounce of roach alum, beat fine, into a large pan of boiling hard water, pick your gooſeberries, and put a few in the bottom of a hair ſieve, and hold them in the boiling water till they turn white; then take out the ſieve, and ſpread the gooſeberries betwixt two clean cloths, put more gooſeberries in your ſieve, and repeat it till you have done all your berries, put the water into a glazed pot till the next day, then put your gooſeberries

into wide mouthed bottles, and pick out all the cracked and broken ones, pour your water clean out of the pot and fill up your bottles with it; then put in the corks looſely, and let them ſtand for a fortnight, and if they riſe to the corks, draw them out, and let them ſtand for two or three days uncorked, then cork them cloſe, and they will keep two years.

To bottle CRANBERRIES.

GET your cranberries when they are quite dry, put them into dry clean bottles, cork them up cloſe and put them in a dry cool place.

To bottle GREEN CURRANTS.

GATHER your currants when the ſun is hot upon them, ſtrip them from the ſtalks, and put them into glaſs bottles, and cork them cloſe, ſet them over head in dry ſand, and they will keep till ſpring.

To keep GRAPES.

CUT your bunches of grapes with a joint of the vine to them, hang them up in a dry room that the bunches do not touch one another, and the air paſs freely betwixt them, or they will grow mouldy and rot; they will keep till the latter end of January, or longer.——N. B. The Frontiniac grape is the beſt.

CHAP. XVIII.

Obſervations on DISTILLING.

IF your ſtill be limbec, when you ſet it on fill the top with cold water, and make a little paſte of flour and water, and cloſe the bottom of your ſtill well with clay, and take great care that your fire is not too hot to make it boil over, for that will weaken the ſtrength of your water; you muſt change the water on the top of your ſtill often, and never let it be ſcalding hot, and your ſtill will drop gradually off; if you uſe a hot ſtill, when you put on the top, dip a cloth in white lead and oil, and lay it well over the edges of your ſtill, and a coarſe wet cloth over the top: it requires a little fire under it, but you muſt take care that you keep it very clear; when your cloth is dry, dip it in cold water and lay it on again, and if your ſtill be hot wet another cloth, and lay it round the top, and keep it of a moderate heat, ſo that your water is cold when it comes off the ſtill.—If you uſe a worm ſtill, keep your water in the tub full to the top, and change the water often, to prevent it from growing hot; obſerve to let all ſimple waters ſtand two or three days before you work it, to take off the fiery taſte of the ſtill.

To diſtil CAUDLE WATER.

TAKE wormwood, hoarhound, featherfew, and lavender cotton, of each three handfuls, rue, peppermint, and Seville orange peel, of each a handful, ſteep them in red wine, or the bottoms of ſtrong beer all night, then diſtil

them in a hot ſtill pretty quick, and it will be a fine caudle to take as bitters.

To diſtil MILK WATER.

TAKE two handfuls of ſpear or peppermint the ſame of balm, one handful of carduus, the ſame of wormwood, and one of angelica, cut them into lengths a quarter long, and ſteep them in three quarts of ſkimmed milk twelve hours, then diſtil it in a cold ſtill, with a ſlow fire under it, keep a cloth always wet over the top of your ſtill, to keep the liquor from boiling over, the next day bottle it, cork it well, and keep it for uſe.

To make HEPHNATIC WATER *for the gravel.*

GATHER your thorn flowers in May, when they are in full bloom, and pick them from the ſtems and leaves, and to every half peck of flowers take three quarts of Liſbon wine, and put into it a quarter of a pound of nutmegs ſliced, and let them ſteep in it all night, then put it into your ſtill with the peeps, and keep a moderate even fire under it, for if you let it boil over it will loſe its ſtrength.

To diſtil PEPPERMINT WATER.

GET your peppermint when it is full grown, and before it ſeeds, cut it in ſhort lengths, fill your ſtill with it, and put it half full of water, then make a good fire under it, and when it is nigh boiling, and the ſtill begins to drop, if your fire be too hot draw a little out from under it, as you ſee it requires, to keep it from boiling over, or your water will be muddy; the flower your ſtill drops, the water will be the clearer and ſtronger, but do not ſpend it too far; the next day bottle it, and let it ſtand three or

four days to take off the fire of the ſtill, then cork it well and it will keep a long time.

To diſtil ELDER FLOWERS.

GET your elder flowers when they are in full bloom ſhake the bloſſoms off, and to every peck of flowers pu one quart of water, and let them ſteep in it all night; the put them in a cold ſtill, and take care that your wate comes cold off the ſtill, and it will be very clear, and draw it no longer than your liquor is good, then put it into bot tles, and cork it in two or three days, and it will keep year.

To diſtil ROSE WATER.

GATHER your red roſes when they are dry and ful blown, pick off the leaves, and to every peck put one quar of water, then put them into a cold ſtill, and make a flow fire under it; the flower you diſtil it the better it is; the bottle it, and cork it in two or three days time, and keep for uſe.—N. B. You may diſtil bean flowers the ſame way

To diſtil PENNY ROYAL WATER.

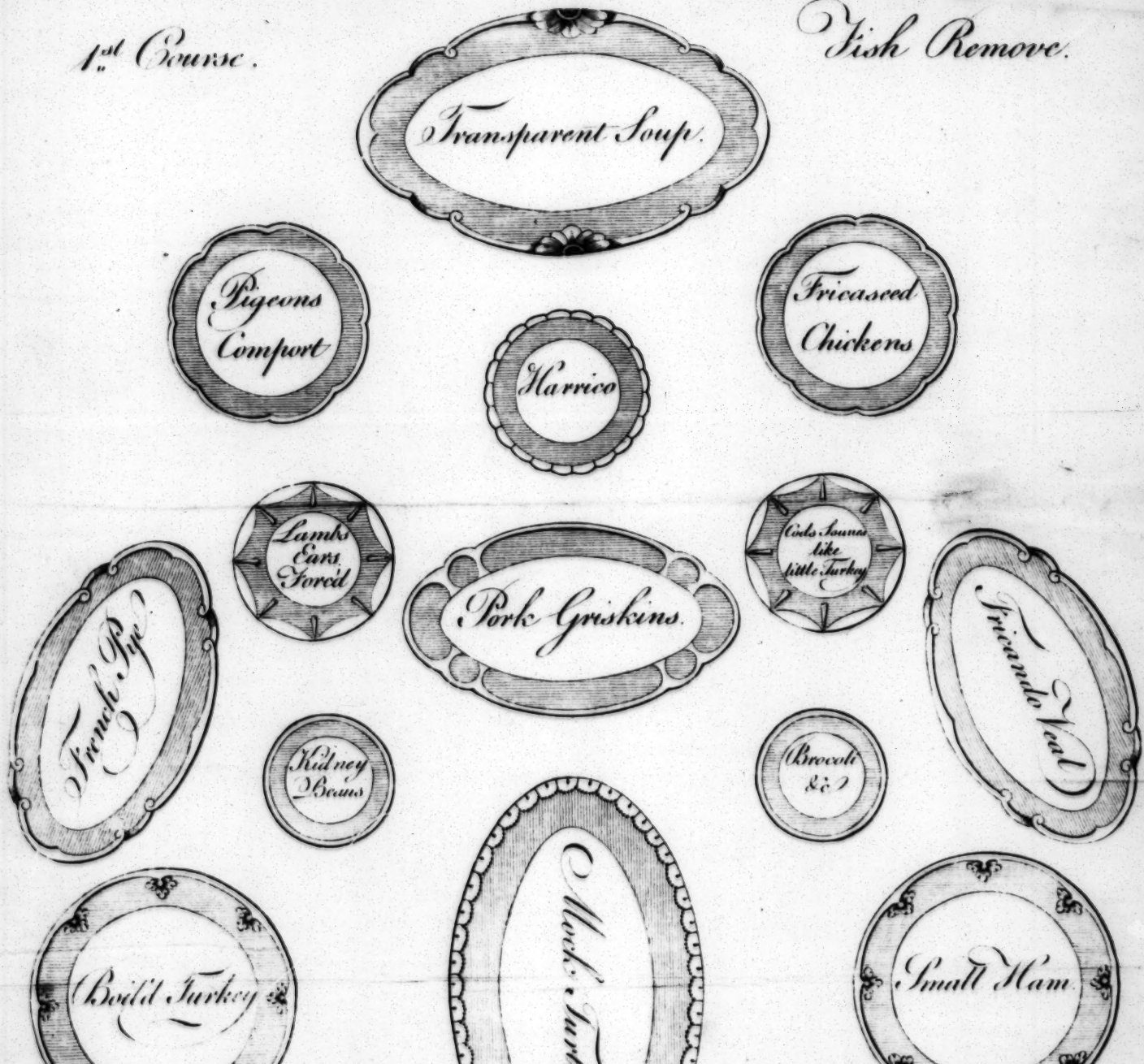
GET your penny royal when it is full grown, and be fore it is in bloſſom, then fill your cold ſtill with it, an put it half full of water, make a moderate fire under and diſtil it off cold, then put it into bottles, and cork in two or three days time, and keep it for uſe.

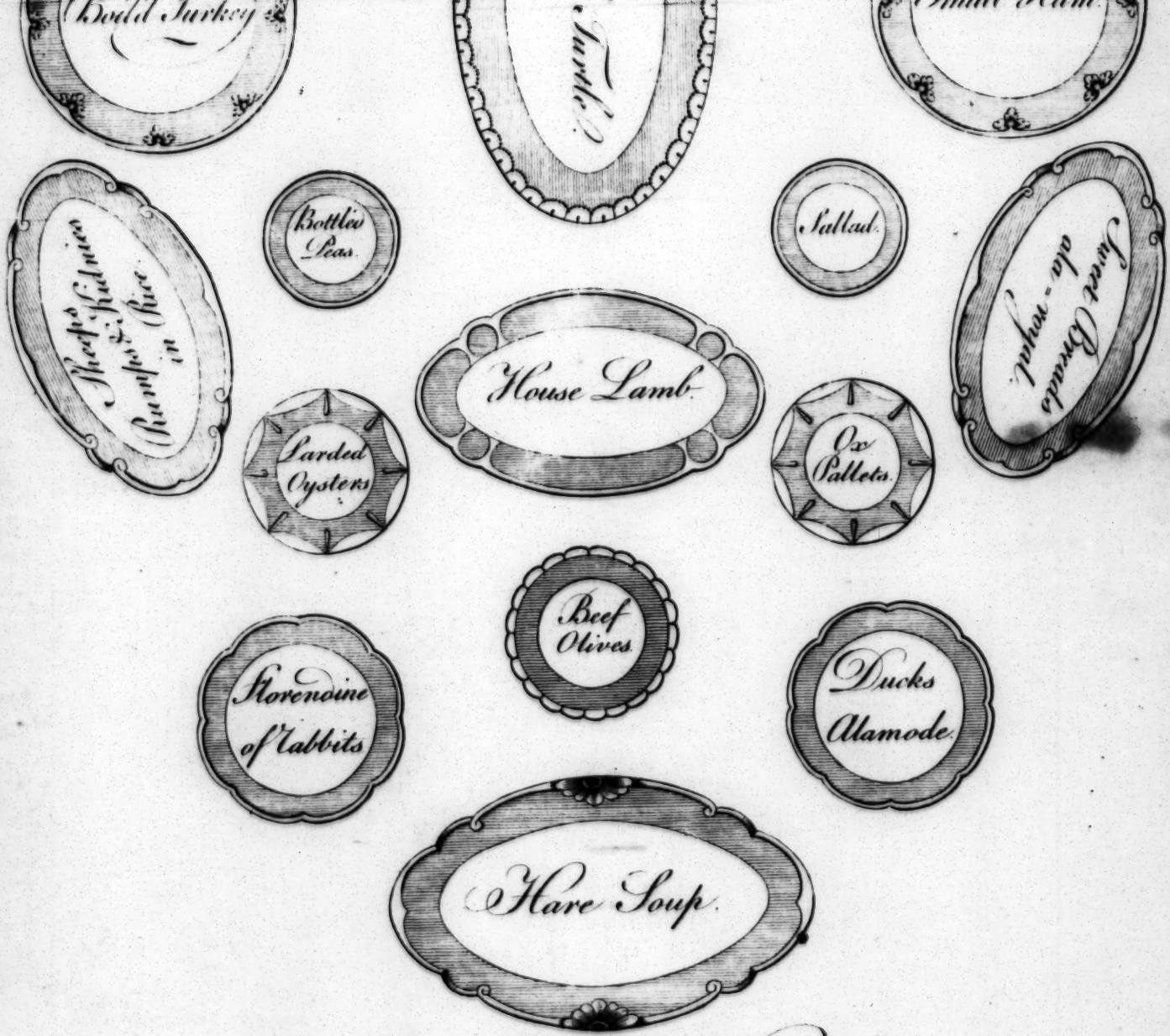
To diſtil LAVENDER WATER.

To every twelve pounds of lavender neps put one qua of water, put them into a cold ſtill, and make a flow fi under it, and diſtil it off very ſlow, and put it into a p

1st Course.

Fish Remove.





Remove Haunch of Venison

till you have diſtilled it off as ſlow as before, then put it into bottles, and cork it well.

To diſtil SPIRITS *of* WINE.

TAKE the bottoms of ſtrong beer, and any kind of wines, put them into a hot ſtill about three parts full, then make a very ſlow fire under, and if you do not take great care to keep it moderate, it will boil over, for the body is ſo ſtrong that it will riſe to the top of the ſtill; the ſlower you diſtil it the ſtronger your ſpirit will be; put it into an earthen pot till you have done diſtilling, then clean your ſtill well out, and put the ſpirit into it, and diſtil it ſlow as before, and make it as ſtrong as to burn in your lamp, then bottle it, and cork it well, and keep it for uſe.

A correct LIST of every Thing in Seaſon in every Month in the YEAR.

JANUARY.

FISH.

CARP	Soles	Smelts
Tench	Flounders	Whitings
Perch	Plaice	Lobſters
Lampreys	Turbot	Crabs
Eels	Thornback	Prawns
Craw fiſh	Skate	Oyſters
Cod	Sturgeon	

MEAT.

Beef	Veal	Pork
Mutton	Houſe-Lamb	

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Eels	Thornback	Prawns
Craw fiſh	Skate	Oyſters
Cod	Sturgeon	

MEAT.

Beef	Veal	Pork
Mutton	Houſe-Lamb	

POULTRY, &c.

Pheaſants	Game	Woodcocks	Pullets
Partridges	Game	Snipes	Fowls
Hares		Turkeys	Chickens
Rabbits		Capons	Tame Pigeons

ROOTS, &c.

Cabbage	Cardoons	Lettuces
Savoys	Beets	Creſſes
Coleworts	Parſley	Muſtard
Sprouts	Sorrels	Rape
Broccoli, purple and white	Chervil	Radiſh
	Celery	Turnips
Spinage	Endive	Tarragon
Mint	Sage	Salſifie
Cucumbers in hot houſes	Parſnips	*To be had though not in ſeaſon.*
	Carrots	
Thyme	Turnips	Jeruſalem Artichokes
Savoury	Potatoes	
Pot Marjoram	Scorzonera	Aſparagus
Hyſſop	Skirrets	Muſhrooms

FRUIT.

Apples	Almonds	Medlars
Pears	Services	Grapes
Nuts		

FEBRUARY.

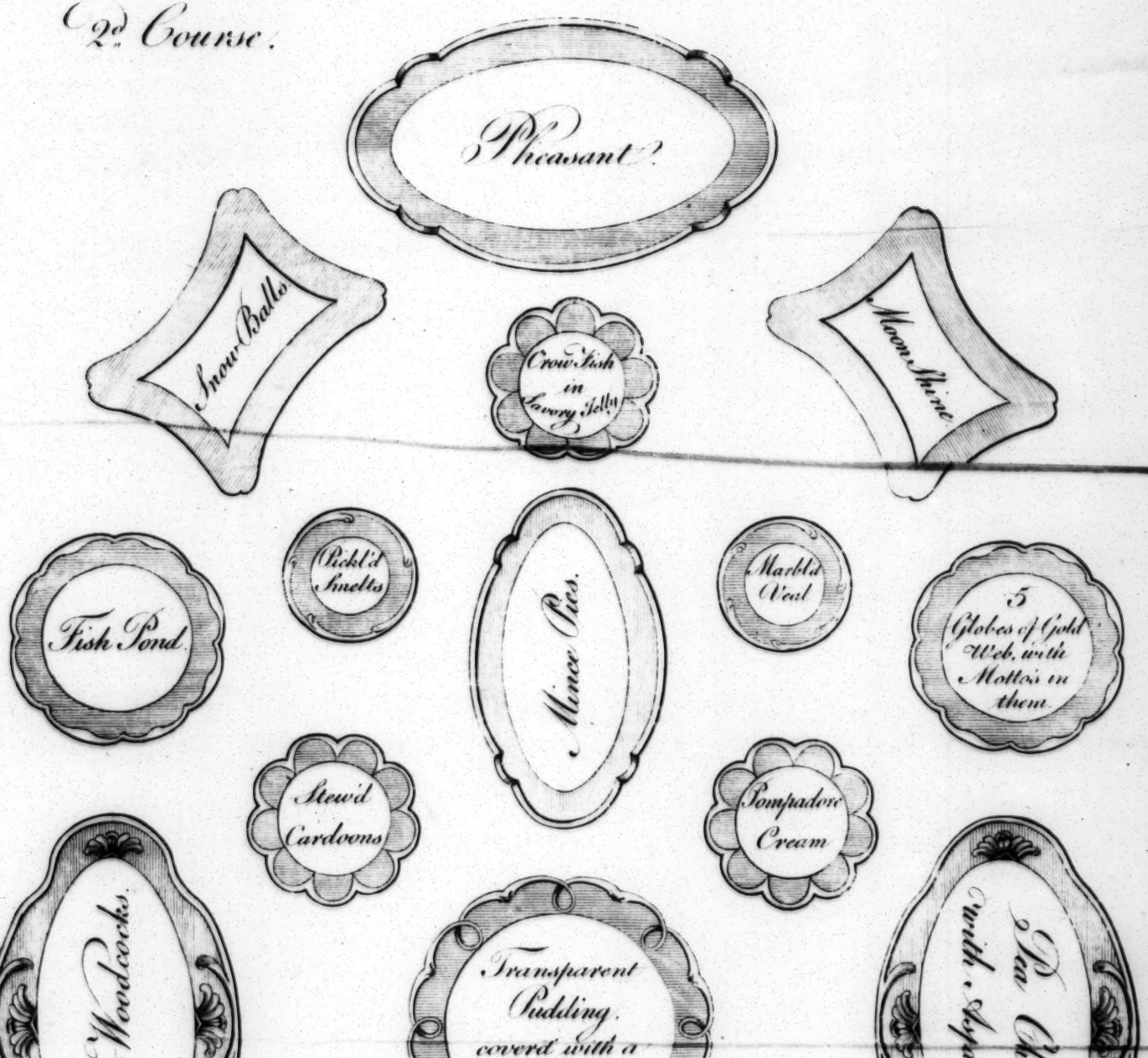
FISH.

Cod	Skate	Tench
Soles	Whiting	Perch
Sturgeon	Smelts	Carp
Plaice	Lobſters	Eels
Flounders	Crabs	Lampreys
Turbot	Oyſters	Craw fiſh
Thornback	Prawns	

MEAT.

Beef	Veal	Pork
Mutton	Houſe-Lamb	

2d Course.


Pheasant
Snow Balls
Crow Fish in Savory Jelly
Moon Shine
Pickl'd Smelts
Fish Pond
Mince Pies
Marbl'd Veal
5 Globes of Gold Web, with Mottos in them
Stew'd Cardoons
Pompadore Cream
Woodcocks
Transparent Pudding, covered with a
Sea

Chick
Asparagus.

Floating Island.

Burnt Cream

Stewd Mushrooms

Potted Lampreys

Roasted Hare

Pudding
Silver Wed.

Groseam with Ice Syllabub

Snipes en Caveyed

Rumpsteak and Onions

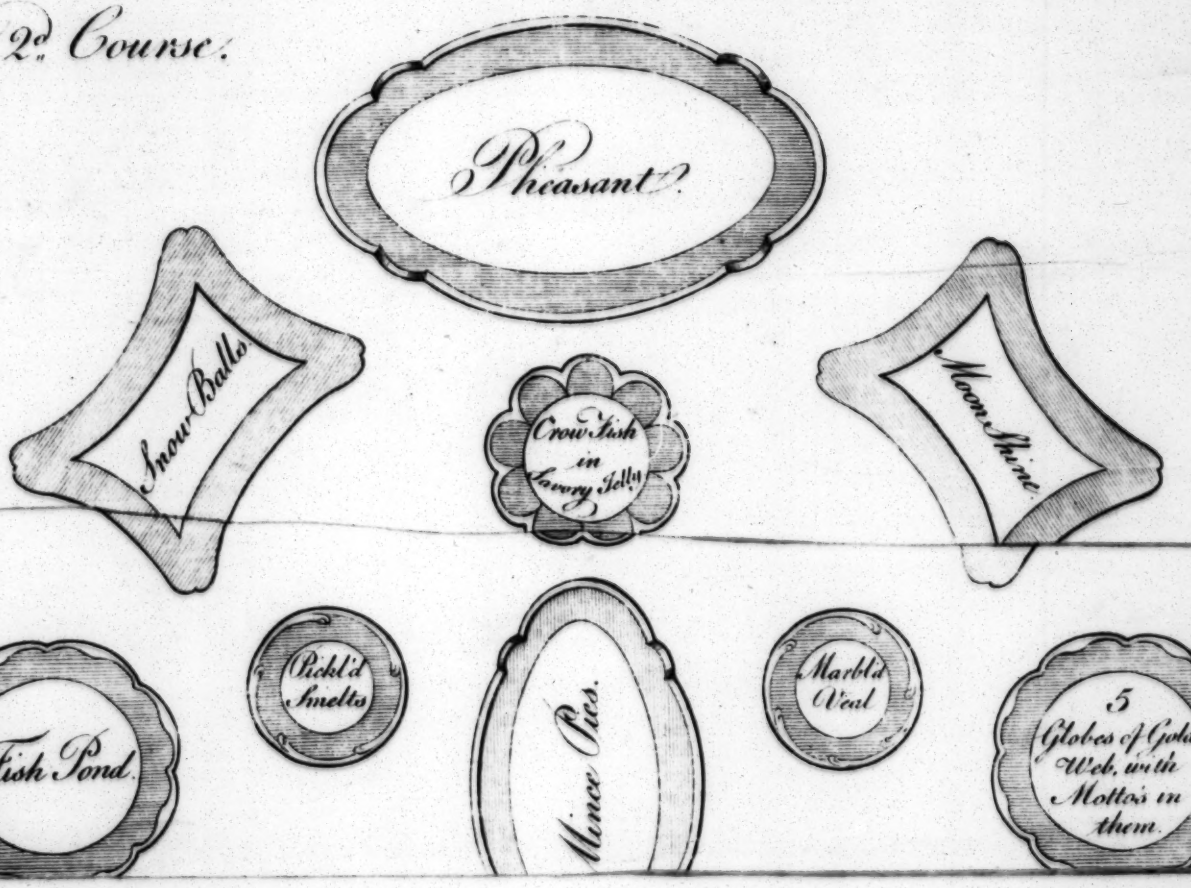
Macaroon

Cullard Pig

Pistachio Cream.

Roast Woo

2d Course.


Pheasant
Snow-Balls
Crow-Fish in Savory Jelly
Moon-Shine
Fish Pond
Pickl'd Smelts
Mince Pies
Marbl'd Veal
5 Globes of Gold Web, with Mottos in them

POULTRY, &c.

Turkeys	Chickens	Woodcocks
Capons	Pigeons	Snipes
Pullets	Pheaſants	Hares
Fowls	Partridges	Tame rabbits

ROOTS, &c.

Cabbages	Muſtard	Aſparagus
Savoys	Rape	Kidney Beans
Coleworts	Radiſhes	Carrots
Sprouts	Turnips	Parſnips
Broccoli, purple and white	Tarragon	Potatoes
	Mint	Onions
Cardoons	Burnet	Leeks
Beets	Tanſey	Shalots
Parſley	Thyme	Garlic
Chervil	Savoury	Rocombole
Endive	Marjoram	Salſifie
Sorrel		Skirrets
Celery	*Alſo may be had,*	Scorzonera
Chardbeets		Jeruſalem Artichokes
Lettuce	Forced Radiſhes	
Creſſes	Cucumbers	

FRUIT.

Pears	Apples	Grapes

MARCH.

MEAT.

Beef	Veal	Pork
Mutton	Houſe-Lamb	

POULTRY, &c.

Turkeys	Fowls	Pigeons
Pullets	Chickens	Tame Rabbits
Capons	Ducklings	

FISH.

Carp	Eels	Soles
Tench	Mullets.	Whitings

Turbot	Plaice	Crabs
Thornback	Flounders	Craw-Fiſh
Skate	Lobſters	Prawns

ROOTS, &c.

Carrots	Broccoli	Muſtard
Turnips	Cardoons	Rape
Parſnips	Beets	Radiſhes
Jeruſalem Artichokes	Parſley	Tarragon
	Fennel	Mint
Onions	Celery	Burnet
Garlic	Endive	Thyme
Shalots	Tanſey	Winter Savoury
Coleworts	Muſhrooms	Pot Marjoram
Borecole	Lettuces	Hyſſop
Cabbage	Chives	Cucumbers
Savoys	Creſſes	Kidney Beans
Spinage		

FRUIT.

Pears	Apples	Forced Strawberries

APRIL.

FISH.

Carp	Salmon	Smelts
Chub	Turbot	Herrings
Tench	Soles	Crabs
Trout	Skate	Lobſters
Craw Fiſh	Mullets	Prawns

MEAT.

Beef	Mutton	Veal	Lamb

POULTRY, &c.

Pullets	Ducklings	Rabbits
Fowls	Pigeons	Leverets
Chickens		

ROOTS, &c.

Coleworts	Young Onions	Lettuces
Sprouts	Celery	All ſorts of ſmall
Broccoli	Endive	Salad

Spinage	Sorrel	Thyme
Fennel	Burnet	All ſorts of Pot-Herbs
Parſley	Tarragon	
Chervil	Radiſhes	

FRUIT.

Apples	Forced Cherries	Apricots for Tarts
Pears	and	

MAY.

FISH.

Carp	Salmon	Lobſters
Tench	Soles	Craw Fiſh
Eels	Turbot	Crabs
Trout	Herrings	Prawns
Chub	Smelts	

MEAT.

Beef	Mutton	Veal	Lamb

POULTRY, &c.

Pullets	Green Geeſe	Rabbits
Fowls	Ducklings	Leverets
Chickens	Turkey Poults	

ROOTS, &c.

Early Potatoes	Balm	Savoury
Carrots	Mint	All other ſweet Herbs
Turnips	Purſlane	
Radiſhes	Fennel	Peas
Early Cabbages	Lettuces	Beans
Cauliflowers	Creſſes	Kidney Beans
Artichokes	Muſtard	Aſparagus
Spinage	All ſorts of ſmall Salad Herbs	Tragopogon
Parſley		Cucumbers, &c.
Sorrel	Thyme	

FRUIT.

Pears	And Melons	Gooſeberries
Apples	With Green	And Currants for Tarts
Strawberries	Apricots	
Cherries		

JUNE.

MEAT.

Beef	Veal	Buck Veniſon
Mutton	Lamb	

POULTRY, &c.

Fowls	Ducklings	Wheat Ears
Pullets	Turkey Poults	Leverets
Chickens	Plovers	Rabbits
Green Geeſe		

FISH.

Trout	Salmon	Herrings
Carp	Soles	Smelts
Tench	Turbot	Lobſters
Pike	Mullets	Craw Fiſh
Eels	Mackarel	Prawns

ROOTS, &c.

Carrots	Aſparagus	Rape
Turnips	Kidney Beans	Creſſes
Potatoes	Artichokes	All other ſmall Salading
Parſnips	Cucumbers	Thyme
Radiſhes	Lettuces	All ſorts of Pot Herbs
Onions	Spinage	
Beans	Parſley	
Peas	Purſlane	

FRUIT.

Cherries	Apricots	Nectarines
Strawberries	Apples	Grapes
Gooſeberries	Pears	Melons
Currants	Some Peaches	Pine Apples
Muſcadines		

JULY.

MEAT.

Beef	Veal	Buck Veniſon
Mutton	Lamb	

POULTRY, &c.

Pullets	Ducklings	Wheat Ears
Fowls	Turkey Poults	Plovers
Chickens	Ducks	Leverets
Pigeons	Young Partridges	Rabbits
Green Geese	Pheasants	

FISH.

Cod	Herrings	Skate
Haddocks	Soles	Thornback
Mullets	Plaice	Salmon
Mackarel	Flounders	Carp
Tench	Eels	Prawns
Pike	Lobsters	Craw Fish

ROOTS, &c.

Carrots	Cabbages	All sorts of small Salad Herbs
Turnips	Sprouts	
Potatoes	Artichokes	Mint
Radishes	Celery	Balm
Onions	Endive	Thyme
Garlic	Finocha	All other Pot Herbs
Rocombole	Chervil	
Scorzonera	Sorel	Peas
Salsifie	Purslain	Beans
Mushrooms	Lettuces	Kidney Beans
Califlowers	Cresses	

FRUIT.

Pears	Nectarines	Strawberries
Apples	Plumbs	Raspberries
Cherries	Apricots	Melons
Peaches	Gooseberries	Pine Apples

AUGUST.

MEAT.

Beef	Veal	Buck Venison
Mutton	Lamb	

POULTRY, &c.

Pullets
Fowls
Chickens
Green Geese
Turkey Poults
Ducklings
Leverets
Rabbits
Pigeons
Pheasants
Wild Ducks
Wheat Ears
Plovers

FISH.

Cod
Haddocks
Flounders
Plaice
Skate
Thornback
Mullets
Mackarel
Herrings
Pike
Carp
Eels
Lobsters
Craw Fish
Prawns
Oysters

ROOTS, &c.

Carrots
Turnips
Potatoes
Radishes
Onions
Garlic
Shalots
Scorzonera
Salisie
Peas
Beans
Kidney Beans
Mushrooms
Artichokes
Cabbages
Cauliflowers
Sprouts
Beets
Celery
Endive
Finocha
Parsley
Lettuces
All sorts of sweet Salads
Thyme
Savoury
Marjoram
All sorts of small Herbs

FRUIT.

Peaches
Nectarines
Plumbs
Cherries
Apples
Pears
Grapes
Figs
Filberts
Mulberries
Strawberries
Gooseberries
Currants
Melons
Pine Apples

SEPTEMBER.

MEAT.

Beef
Mutton
Veal
Lamb
Pork
Buck Venison

POULTRY, &c.

Geese
Turkeys
Chickens
Ducks
Pullets
Fowls

Teals
Pigeons
Larks
Hares
Rabbits
Pheaſants
Partridges

FISH.

Cod
Haddocks
Flounders
Plaice
Thornback
Skate
Soles
Smelts
Salmon
Carp
Tench
Pike
Lobſters
Oyſters

ROOTS, &c.

Carrots
Turnips
Potatoes
Shalots
Onions
Leeks
Garlic
Scorzonera
Salſifie
Peas
Beans
Kidney Beans
Muſhrooms
Artichokes
Cabbages
Sprouts
Cauliflowers
Cardoons
Endive
Celery
Parſley
Finocha
Lettuces, and all Sorts of ſmall Salads
Chervil
Sorrel
Beets
Thyme, and all Sorts of Soup Herbs

FRUIT.

Peaches
Plumbs
Apples
Pears
Grapes
Walnuts
Filberts
Hazel Nuts
Medlars
Quinces
Lazaroles
Currants
Morello Cherries
Melons
Pine Apples

OCTOBER.

MEAT.

Beef
Mutton
Lamb
Veal
Pork
Doe Veniſon

POULTRY, &c.

Geeſe
Turkeys
Pigeons
Pullets
Rabbits
Wild Ducks
Teals
Widgeons
Larks
Dotterels
Hares
Pheaſants

Fowls
Chickens
Woodcocks
Snipes
Partridges

FISH.

Dorees
Holobert
Bearbet
Smelts
Brills
Gudgeons
Pike
Carp
Tench
Perch
Salmon Trout
Lobsters
Cockles
Muscles
Oysters

ROOTS, &c.

Cabbages
Sprouts
Cauliflowers
Artichokes
Carrots
Parsnips
Turnips
Potatoes
Skirrets
Salsifie
Scorzonera
Leeks
Shalots
Garlic
Rocombole
Celery
Endive
Cardoons
Chervil
Finocha
Chardbeets
Corn Salads
Lettuces
All Sorts of young Salad
Thyme
Savoury
All Sorts of Pot Herbs

FRUIT.

Peaches
Grapes
Figs
Medlars
Services
Quinces
Black and white Bullace
Walnuts
Filberts
Hazel Nuts
Pears
Apples

NOVEMBER.

MEAT.

Beef
Mutton
Veal
House Lamb
Doe Venison

POULTRY, &c.

Geese
Turkeys
Fowls
Chickens
Pullets
Pigeons
Wild Ducks
Teals
Widgeons
Woodcocks
Snipes
Larks
Dotterels
Hares
Rabbits
Partridges
Pheasants

FISH.

Gurnets	Salmon Trout	Gudgeons
Dorees	Smelts	Lobſters
Holoberts	Carp	Oyſters
Bearbets	Pike	Cockles
Salmon	Tench	Muſcles

ROOTS, &c.

Carrots	Rocombole	Cardoons
Turnips	Jeruſalem Artichokes	Parſley
Parſnips	Cabbages	Creſſes
Potatoes	Cauliflowers	Endive
Skirrets	Savoys	Chervil
Salſifie	Sprouts	Lettuces
Scorzonera	Colewort	All Sorts of ſmall Salad Herbs
Onions	Spinage	Thyme, and other Pot Herbs
Leeks	Chardbeats	
Shalots		

FRUIT.

Pears	Cheſnuts	Medlars
Apples	Hazel Nuts	Services
Bullace	Walnuts	Grapes

DECEMBER.

MEAT.

Beef	Veal	Pork
Mutton	Houſe Lamb	Doe Veniſon

FISH.

Turbot	Smelts	Gudgeons
Gurnets	Cod	Eels
Sturgeon	Codlings	Cockles
Dorees	Soles	Muſcles
Holoberts	Carp	Oyſters
Bearbets		

POULTRY, &c.

Geeſe	Chickens	Wild Ducks
Turkeys	Hares	Teals
Pullets	Rabbits	Widgeons
Pigeons	Woodcocks	Dotterels

Capons	Snipes	Partridges
Fowls	Larks	Pheaſants

ROOTS, &c.

Cabbages	Potatoes	Garlic
Savoys	Skirrets	Rocombole
Broccoli, purple and white	Scorzonera	Celery
	Salſifie	Endive
Carrots	Leeks	Beets
Parſnips	Onions	Spinage
Turnips	Shalots	Parſley
Lettuces	Cardoons	Thyme
Creſſes	Forced Aſparagus	All Sorts of Pot Herbs
All Sorts of ſmall Salad		

FRUIT.

Apples	Services	Hazel Nuts
Pears	Cheſnuts	Grapes
Medlars	Walnuts	

Directions for a GRAND TABLE.

JANUARY being a month when entertainments are moſt uſed, and moſt wanted, from that motive I have drawn my dinner at that ſeaſon of the year, and hope it will be of ſervice to my worthy friends; not that I have the leaſt pretenſion to confine any lady to ſuch a particular number of diſhes, but to chooſe out of them what number they pleaſe, being all in ſeaſon, and moſt of them to be got without much difficulty; as I, from long experience, can tell what a troubleſome taſk it is to make a bill of fare to be in propriety, and not to have two things of the ſame kind; and being deſirous of rendering it eaſy for the future, have made it my ſtudy to ſet out the dinner in as elegant a manner as lies in my power, and in the modern taſte; but finding I could not expreſs myſelf to be

underſtood by young houſekeepers in placing the diſhes upon the table, obliged me to have two copper plates, as I am very unwilling to leave even the weakeſt capacity in the dark, being my greateſt ſtudy to render my whole work both plain and eaſy. As to French cooks, and old experienced houſekeepers, they have no occaſion for my aſſiſtance, it is not from them I look for any applauſe. I have not engraved a copper plate for a third courſe, or a cold collation, for that generally conſiſts of things extravagant; but I have endeavoured to ſet out a deſert of ſweetmeats, which the induſtrious houſekeeper may lay up in ſummer at a ſmall expence, and, when added to what little fruit is then in ſeaſon, will make a pretty appearance after the cloth is drawn, and be entertaining to the company. Before you draw your cloth, have all your ſweetmeats and fruit diſhed up in China diſhes or fruit baſkets; and as many diſhes as you have in one courſe, ſo many baſkets or plates your deſert muſt have; and as my bill of fare is twenty five to each courſe, ſo muſt your deſert be of the ſame number, and ſet out in the ſame manner, and as ice is very often plentiful at that time, it will be eaſy to make five different ices for the middle, either to be ſerved upon a frame or without, with four plates of dried fruit round them, apricots, green gages, grapes, and pears—the four outward corners, piſtacho nuts, prunellas, oranges, and olives—the four ſquares, nonpareils, pears, walnuts, and filberts—the two in the centre, betwixt the top and bottom, cheſnuts, and Portugal plumbs—for ſix long diſhes, pine apples, French plumbs, and the four brandy fruits, which are peaches, nectarines, apricots, and cherries.

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GAINSBROUGH:
Printed by H. and G. MOZLEY, *Market-Place.*